

Lantana Spritz - seasonal cordial, gin and soda 6
(hold the hard stuff 3)

Bites and sharing

| | | | |
|--|-----|---|-----------------------------|
| Giant gordal olives | 3.5 | Pan fried whole edamame beans with vegan cashew mayo | 2.5 |
| Toasted courgette & kale bread with chilli jam | 3 | Mezze board with an assortment of dips, hazelnut dukkah, house pickles, olives, chargrilled flatbread | 7.5 |
| Bread with olive oil & hazelnut dukkah | 3 | add grilled chorizo 4 | add beetroot cured salmon 5 |

Plates

From the Counter (Ask your waiter for today's salads, tart and marinades)

A choice of delicious freshly made salads served with a piece of tart 11, or roasted free range chicken leg 11, or baked salmon 13

Teriyaki Tofu (Ve, GF, DF)

Sticky glazed tofu with a coconut chilli sambal, rainbow asian slaw, toasted cashews & cucumber wedges 10

add sautéed greens 4

Salmon & Avocado Poke Bowl (GF and DF)

Beetroot cured salmon, smashed avocado, quinoa, kale, pomegranate, broccoli with turmeric mixed seeds & cashew 'mayo' 15

add a poached egg 1.5

Chicken Schnitzel

With fennel, green apple & kohlrabi salad, lemon pepper dressing & shaved parmesan 12.5

add corn on the cob 4 **add fries w aioli 4**

Fish 'Taco' (GF)

Pan fried hake fillet with a salsa of sweetcorn, black eyed bean & pickled onion, chipotle sour cream mayo, coriander zhoug & crispy corn tacos 14

add smashed avocado 4

Nourish bowl (Ve)

Cauliflower chickpea cakes, spinach, edamame, quinoa cauliflower 'rice', pickles, green tahini, muhammara, pomegranate, sumac almonds 10.5

add a poached egg 1.5 **add grilled halloumi 4**

Pulled pork bap

Slow roasted pork shoulder with pickled red cabbage, plum ketchup aioli, coriander & crushed peanuts 12

add a fried egg 1.5 **add fries w aioli 4**

Corn Fritters

Stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche 13

add a poached egg 1.5 **add chorizo 4**

Chicken Shawarma

On an open pita with coriander zhoug, pickled turnip, green tahini & turmeric toasted mixed seeds 12

add fries w aioli 4

Smashed Avocado

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & fresh herb salad with your choice of

Bacon 11.5 **or** **Halloumi 12.5** **or** **Beetroot cured salmon 14**

Extra bits

Fries with rosemary salt & aioli or vegan cashew 'mayo' 4

Corn cob with cashew 'mayo' & coconut chilli sambal 4

Sauteed greens with Szechuan salt 4

Mixed leaf salad with lemon pepper dressing 3

A discretionary service charge of 12.5% will be added to your bill. We cannot guarantee the absence of allergens. Please inform a member of staff of any allergies

Desserts

Coconut rice pudding arancini with salted caramel sauce, coconut yoghurt & toasted coconut **6**

Berry ripple mess with matcha green tea meringues **5.5**

Chocolate mousse with honeycomb & candied walnuts **6**

Lantana blend double espresso with ice cream & toffee sauce **5**

Cakes & slices from the counter (See counter display)

SODAS

House Lemonade **3**
House Gingerade **3**
House Hibiscus, Lime, Mint **3**
Coke / Diet coke **2.5**
Still / Sparkling **2 / 3.5**

ICE SLUSHIES

Pina colada 3.5
Pineapple, coconut milk, honey
Surfer's Paradise 3.5
Orange, pineapple, lime, mint
Um Bungo 3.5
Apple, lemon, pineapple, orange, passionfruit

JUICES

OJ Freshly Squeezed 3.8
Green Machine 4.5
Kale, celery, cucumber, lime, apple
Sunshine Coast 4.5
Carrot, orange, apple, ginger
Detox 4.5
Beetroot, carrot, apple, ginger

SMOOTHIES

Classic Smoothie 5
Banana, berry, honey, milk, yoghurt
PBD 5
Peanut butter, banana, date, oat milk, cinnamon
Power Smoothie 5
Avocado, banana, oat milk, honey

COCKTAILS

Negroni 8.5
Sipsmith Gin, Red Vermouth, Campari
Lantana Mule 8
Vodka, house Gingerade, lime
Hibiscus Collins 8.5
Sipsmith Gin, Hibiscus, lime
Espresso Martini 7.5
Vodka, kahlua, espresso
Aperol Spritz 7.5
Bloody Mary 6.8
Virgin Mary 4.5

WINE (125ml glass / bottle)

Sparkling
Scolera Anticato, Prosecco, Doc Treviso Italy **6.5 / 32**
Whites
2017 Franschoek, Sauvignon Blanc; South Africa **5 / 24**
2016 Barbera Bianca Cigignola Lombardia Italy **6 / 26**
2016 Riesling, Catherine Marshall, S Africa **7 / 34**
Rose
2015 The Bergerie, Languedoc, France **6 / 28**
Reds
2016 Franschoek, Pinotage, South Africa **5 / 23**
2015 Lucky's Syrah, Hunter Valley, Australia **8.5 / 45**
2015 Torbreck Cuvee Juveniles, Barossa Valley, Australia **9.5 / 50**
BEERS
Unity Lager (4.5%) **5**
Little Creatures Pale Ale (5.2%) **5.5**
Little Creatures Dog Days Session Ale (4.4%) **5.5**
Wild Card Queen of Diamonds IPA (5%) **6**

COFFEE TEA CHOCOLATE

Black
Espresso **2.2**
Long Black **2.6**
Filter, single origin (300ml) **3**
Cold drip coffee **3.6**

White
Flat White **3**
Latte, Cappuccino **3**
Piccolo **2.6**
Macchiato **2.4**
Chai Latte **3**
Iced coffee **3.5**
Oat milk available **+50p**

Tea by Good & Proper Tea

Lantana Breakfast, Earl Grey, Wild
Rooibos,
Jade Tips, Hibiscus **2.6**

Chocolate

Hot Chocolate/Mocha (Koko Deluxe from Melbourne) **3/3.5**

Infusion

Lemon, ginger and honey, Fresh Mint. **3**