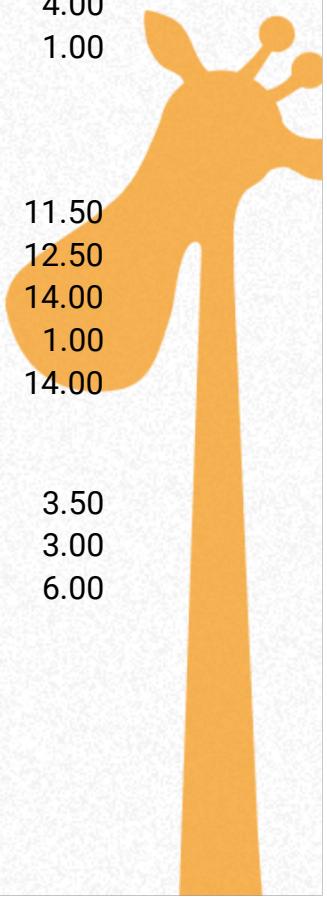


BREAKFAST (8.00am - 11.40am)

	£
Toasted muesli with buttermilk panna cotta, fresh berries and raspberry coulis	7.50
Duck and sweet potato hash with a fried egg, kale, spring onion, crème fraiche and sriracha hot sauce	11.00
add smashed avocado	4.00
Courgette bread toasted with halloumi, sweetcorn, black eyed bean and tomato salsa, poached egg & spicy chipotle sour cream	11.50
add smashed avocado	4.00
add chorizo	4.00
Wild mushrooms on sourdough with a poached egg, sun blushed tomato white bean hummus, and crispy shallot crumb	9.50
add chorizo	4.00
add sautéed spinach	3.00
Corn fritters stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche	12.50
add a poached egg	1.50
add chorizo	4.00
add chilli jam	1.00
Smashed avocado on sourdough with poached egg, labneh, hazelnut dukkah, courgette & fresh herb salad with your choice of	
Bacon	11.50
Halloumi	12.50
Beetroot cured salmon	14.00
add chii jam	1.00
Pulled pork drowned eggs 2 fried eggs on sourdough with pulled pork, spicy tomato sauce and parmesan	14.00
add black pudding	3.50
add mushrooms	3.00
LIGHTER Bircher muesli w apple, blueberries , toasted seeds and nuts and greek yoghurt	6.00



Banoffee Banana Bread	6.00
Toasted with toffee sauce, strawberries and grilled banana add bacon	
Eggs any style on sourdough toast	5.80

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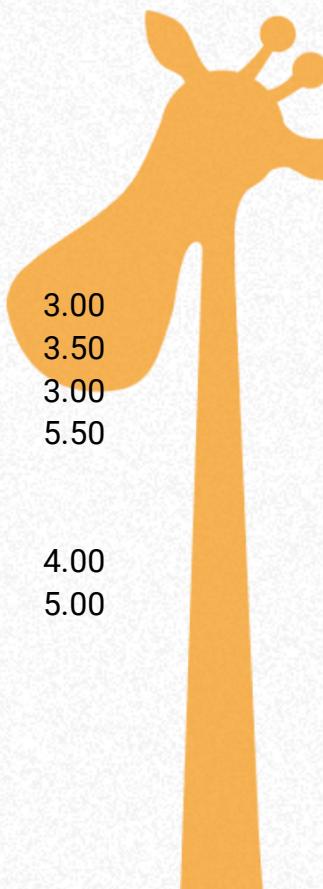
Gluten free bread is available as a substitute bread	1.00
Sautéed spinach	3.00
Slow roast tomatoes	3.00
Portobello mushrooms	3.00
Smashed avocado	4.00
Grilled halloumi	4.00
Streaky bacon	3.50
Cumberland sausage	4.00
Black pudding	3.50
Chorizo sausage	4.00
House cured salmon	5.00
Poached egg	1.50
Extra slice toast	1.50

LUNCH (Midday – 3.30pm)

NIBBLES

Bread with olive oil and Lantana hazelnut dukkah	3.00
Grilled courgette bread with chilli jam	3.50
Green olives marinated in chilli, garlic and orange	3.00
Mezze board with labne, sun blushed tomato, white bean hummus, Lantana hazelnut dukkah, olive oil, cornichons, olives and flat bread crisps	5.50
add grilled chorizo	4.00
add beetroot cured salmon	5.00

MAINS



Superfood Salmon and Avocado Salad	15.00
Beetroot cured salmon, smashed avocado, quinoa, kale, pomegranate and broccoli with mixed seeds and cashew yoghurt dressing	
add a poached egg	1.50
Beef Burger	10.50
with jalapeno and caramelized onion relish, smoked cheddar, chipotle sour cream and dill pickle	
add bacon	3.50
add baby gem and parmesan salad	4.00
Asian prawn salad	12.50
with pickled ginger, edamame, radicchio, beanshoots, chilli, peanuts, crispy rice noodles and shallots, and a nuoc cham dressing	
add sautéed greens w szechuan salt	4.00
Pan roasted hake	14.00
with red pepper, chorizo, butter bean stew, chilli crumb and aioli	
add sautéed potatoes	4.00
Chicken Schnitzel	14.00
with fennel, green apple and kohlrabi salad, lemon pepper dressing and shaved parmesan	
add sautéed potatoes	4.00
add chilli jam	1.00
Smashed avocado	
on sourdough with poached egg, labneh, hazelnut dukkah, courgette & fresh herb salad with your choice of	
Bacon	11.50
Halloumi	12.50
Beetroot cured salmon	14.00
add chii jam	1.00
Mauritian Chilli Cakes (V)	10.00
Spiced split pea 'falafel' with tahini dressing, pickled red onion, cauliflower tabbouleh, pomegranate seeds, sumac almonds and flat bread crisps	
add sautéed greens	4.00
Corn Fritters	12.50
stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraîche	
add a poached egg	1.50
add chorizo	4.00
Served from the Counter	
Select two of our freshly made salads with either	
Oven roast chicken	11.00



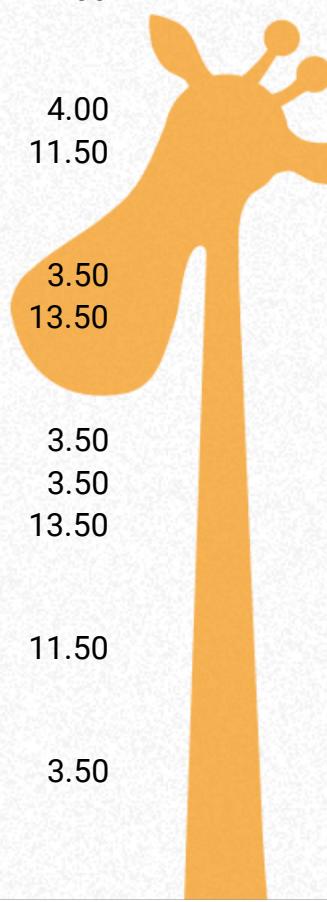
Tartof the day	11.00
Baked salmon	13.00

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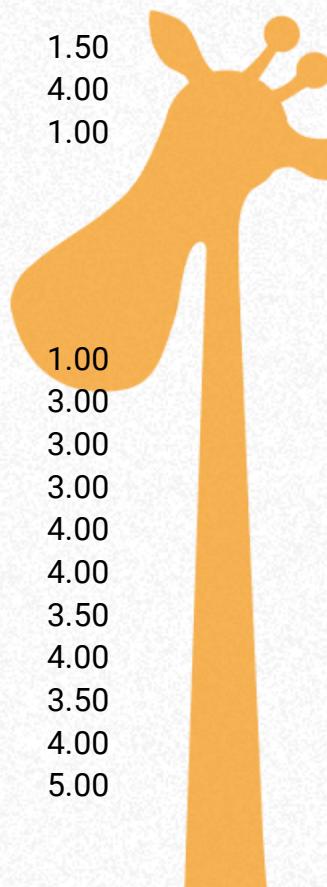
Sauteed potatoes	4.00
Baby gem w parmesan & lemon pepper dressing	4.00
Sauteed greens w szechuan salt	4.00
Chorizo sausage	4.00

WEEKEND BRUNCH (9.00 am – 4.00 pm)

The Lantana Blowout (All diners must participate. A one and a half hour time limit applies.)	28.00
unlimited Prosecco and coffee with any brunch menu item	
Hold the Booze	22.00
unlimited juices and coffee	
Duck and sweet potato hash	11.00
with a fried egg, kale, spring onion, crème fraiche and sriracha hot sauce	
add smashed avocado	4.00
Orange and rhubarb French toast	11.50
with poached rhubarb, orange mascarpone mousse and pistachio crumble	
add bacon	3.50
The big bubble	13.50
Bubble 'n' squeak with cumberland sausage, poached egg, black pudding, muhammara and sautéed spinach	
add tomatoes	3.50
add bacon	3.50
The vege big bubble	13.50
Bubble 'n' squeak with mushrooms , poached egg, grilled halloumi, muhammara and sautéed spinach	
Kale bread	11.50
toasted with grilled halloumi, roast tomatoes, poached egg & chilli jam	
add bacon	3.50



add chorizo	4.00
add smashed avocado	4.00
Pulled pork drowned eggs	13.50
2 fried eggs on sourdough with pulled pork, spicy tomato sauce and parmesan	
add black pudding	3.50
add mushrooms	3.00
House cured salmon bagel	11.50
with wasabi mascarpone, poached egg, pickled cucumber, red onion and radish	
Wild mushrooms	9.50
on sourdough with a poached egg, sun blushed tomato white bean hummus, and crispy shallot crumb	
add chorizo	4.00
add sautéed spinach	3.00
Smashed avocado	
on sourdough with poached egg, labneh, hazelnut dukkah, courgette & fresh herb salad with your choice of	
Bacon	11.50
Halloumi	12.50
Beetroot cured salmon	14.00
add chii jam	1.00
Corn fritters	12.00
stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche	
add a poached egg	1.50
add chorizo	4.00
add chilli jam	1.00
Eggs any style on sourdough toast	



EXTRAS

Gluten free bread is available as a substitute bread	1.00
Sautéed spinach	3.00
Slow roast tomatoes	3.00
Portobello mushrooms	3.00
Smashed avocado	4.00
Grilled halloumi	4.00
Streaky bacon	3.50
Cumberland sausage	4.00
Black pudding	3.50
Chorizo sausage	4.00
House cured salmon	5.00

Poached egg
Extra slice toast

1.50
1.50

