

Breakfast

Served 8:00 a.m. to Noon

Lantana Classics

Nasi Goreng 17

with Shredded Chicken or Pulled Mushrooms

Indonesian fried rice with brown rice, chilli sambal, roasted peanuts & tomato, cucumber & herb salad & fried egg

Add kimchi 3.5

Corn Fritters 18

with Halloumi or Bacon

Stacked with fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche Add poached egg 2/chorizo 5/chilli jam 1.5

Breakfast

Chocolate & Hazelnut French Toast 13

Nutella filled brioche with poached plums, elderflower mascarpone, hazelnut & sesame crumble Add streaky bacon 5

The Full Lantana Breakfast 18

Fried egg, streaky bacon, pork & caramelised onion sausage, roast tomato, potato gems with 'chicken salt', roast mushrooms, flat bread & house barbeque sauce

Add black pudding 5 / chorizo 5 / sautéed spinach 4

The Full Lantana Veggie Breakfast 17

Fried egg, vegan Bratwurst sausage, roast tomato, potato gems with 'chicken salt', roast mushrooms, flat bread & house barbeque sauce Add grilled halloumi 5/smashed avocado 4.5/sautéed spinach 4

BBQ Beef Brisket Hash 19.5

Slow cooked beef brisket with sweet onions, crispy potatoes, house barbeque sauce, pickled jalapeños & fried egg

Add Portobello mushrooms 4.5/ grilled halloumi 5

BBQ Mushroom Hash 17

Pulled mushrooms with house barbeque sauce, sweet onions, crispy potatoes, pickled jalapeños & fried egg

Add vegan sausage 4.5/
grilled halloumi 5/chorizo 5

Breakfast Bun 13

Brindisa chorizo sausages, fried egg, cheddar, house barbeque sauce, lime sour cream & organic brioche roll Add smashed avocado 4.5/ Portobello mushrooms 4.5

Wild Mushroom 13.5

Sautéed mushrooms with apricot harissa hummus on toasted organic sourdough, poached egg & crispy shallots Add sautéed spinach 4 /

grilled halloumi 5 Avocado Poke Bowl (Vf) 16

Avocado, pickled ginger, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch Add poached egg 2

Teriyaki Salmon Poke Bowl 19.5

Glazed salmon, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut sesame chilli crunch

> Add poached egg 2/ smashed avocado 4.5

Turkish Eggs Çılbır with Lamb Kofte 18

Poached eggs with chilli butter, roasted Mediterranean vegetables, garlic yoghurt & flatbread Add grilled halloumi 5

Turkish Eggs Çılbır 16

Poached eggs with chilli butter, roasted Mediterranean vegetables, garlic yoghurt & flatbread Add chorizo 5 / halloumi 5

Smashed Avocado 16.5

with Halloumi or Bacon or Smoked Salmon

On organic sourdough with poached egg, chilli jam, labneh, hazelnut & pistachio dukkah & shaved raw courgette & herb salad Add roast tomatoes 3.5

Vegan Smashed Avocado 16.5 (Vf)

with roast tomatoes on organic sourdough with portobello mushrooms, chilli jam, hazelnut & pistachio dukkah & shaved raw courgette & herb salad Add grilled halloumi 5 / vegan Bratwurst 4.5

Lighter

Peanut Butter Bircher (Vf) 7.5

Overnight oats with PB, banana, coconut yoghurt & coffee maple coconut flakes

Lantana Granola 7.5

with Greek yoghurt & elderflower poached plums

Porridge (Vf) 7

with oatmilk, berry compote & toasted maple coffee coconut flakes

Eggs on Toast 7.5

Two eggs any style on organic sourdough toast

Banoffee Banana Bread 7.5

Toasted with salted caramel & grilled banana Add streaky bacon 5

Sides

Smoked Salmon 5

Slow Roast Tomatoes 3.5

Brindisa Chorizo 5 Vegan Bratwurst Sausage 4.5 **Black Pudding 5**

Streaky Bacon 5

Portobello Mushrooms 4.5

Pork & Caramelised Onion Sausage 5 Smashed Avocado 4.5

Kimchi 3.5

Sautéed Spinach 4

Grilled Halloumi 5 (St James Anglum) Chilli Jam 1.5

Poached Egg 2

GF Bread Substitution 2

Potato Gems & BBQ Sauce 5

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. **Allergen menu available**. VF* = Vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared.

A discretionary service charge of 14% will be added to your bill, all of which is shared between the team.