



Fixed Price Dinner Menu

Two courses for £27, three for £32

Served 5:00 p.m. to 9:00 p.m.

Cocktails



New York Sour 12.8

Buffalo Trace, lemon,
Angostura Bitters,
Miraculous Foamer, Eclat de
Joie Rouge

Ginger Daiquiri 9.7

DropWorks Spiced Rum,
ginger syrup, lime

Matchatini 13.4

Sapling Gin, Amaretto, matcha,
sugar, oat milk

Negroni 11.6

Sapling Gin, Dollin Sweet
Vermouth, Campari

Lantana 75 12.8

Prosecco, elderflower, rose
petals

Elderflower & Earl Grey

Fizz 11.7

Earl Grey infused Sapling Gin,
elderflower, lemon, soda

Buy one, get one tree.
Every Sapling cocktail sold
plants a tree, so let's get sipping.

Starters

Fried Chicken Karaage

with Kewpie mayo

Bang Bang Cauliflower (Vf)

with sweet chilli sauce, peanut sesame
chilli crunch & citrus aioli

Flatbread & Hummus (Vf)

Whitebean & sunblushed tomato hummus
with pine nuts & flatbread

Smoked Salmon

on crispy confit potatoes with lemon
crème fraîche & chives

Leek & Smoked Cheddar Croquetas

with sweet pickled apple & aioli

Salt & Pepper Tofu (Vf)

with peanut sesame dipping sauce

Classics

Cod Caponata

Pan fried cod fillet with roasted
Mediterranean vegetable & green olive
caponata topped with fried capers

Add crispy layered potato bites 6 /

Tenderstem broccoli 6

Nasi Goreng

with Caramelised Black Pepper Pork Belly

or Pulled Chicken

or Bang Bang Tofu

Indonesian fried brown rice, fried egg,
Lantana's famous chilli sambal, roasted
peanuts, cucumber & herb salad

Add kimchi 4.5

Smash Cheeseburger

Double smash patty with melted cheese,
caramelised onions, jalapeños, dill pickle
mayo in a brioche bun. Served with fries.

Add bacon 5 / fried egg 2

Chicken Parmi

Buttermilk chicken schnitzel with
Napolitana tomato sauce, mozzarella
& parmesan, pickled fennel & cabbage
salad. Served with fries.

Add fried egg 2

Avocado Poke Bowl (Vf)

Avocado half, seasoned black rice,
Tenderstem broccoli with gochujang
sesame dressing, edamame, spinach,
kimchi & peanut crunch

Add poached egg 2

Chicken Shawarma

Nourish Bowl

Pulled chicken shawarma with a salad
of quinoa, cavolo nero, green beans,
broccoli, pickled fennel, toasted almonds,
basil & mint dressing & turmeric seeds

Add grilled halloumi 5.2 / poached egg 2 /
smashed avocado 4.5

Harissa Roasted Butternut Squash (Vf)

with white bean & sunblushed tomato
hummus, cavolo nero, pumpkin seeds &
courgette, red pepper & celery salsa

Add grilled halloumi 5.2 / chorizo 5

Sides

Tenderstem Broccoli (Vf) 6

with garlic oil

House Fermented

Kimchi (Vf) 3.5

Fries with Lantana Salt (Vf) 6

with BBQ sauce
or vegan citrus aioli (Vf)

Crispy Layered Potato Bites 6

with Lantana salt & confit garlic aioli

Flatbread (Vf) 6

Potato enriched dough made
with Wildfarmed flour

Desserts

Affogato

Double espresso with ice cream
& toffee sauce

Warm Chocolate Brownie

with vanilla ice cream, hazelnut
& sesame crumble

Pavlova Mess

Passionfruit cream with crushed
meringue & mixed berry compote

Banoffee Banana Bread

with salted caramel, grilled banana
& pouring cream

Sticky Toffee Pudding

with butterscotch sauce
& ice cream

Unlimited filtered still or sparkling water £1, with 50p donated to clean water charity Project Waterfall

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 13.5% will be added to your bill, all of which is shared between the team.

Certified



Corporation