



THE LANTERN INN

FROM THE BAR

House Candied Mixed Nuts (VG)	£4.00
Mixed Marinated Olives (VG)	£3.50
Docker Sourdough with Anchovy Butter	£4.50
Homemade Sausage Roll	£6.00
Homemade Scotch Egg	£6.00

SMALL PLATES & SHARERS

Hot Sausage Roll, Mustard, Cornichons	£7.50
Cauliflower Croquettes with Broccoli Ketchup (VG)	£5.00
Line Caught Bass Cakes with Corn Chowder Dip	£7.00
Snack Board House Candied Mixed Nuts, Marinated Olives, Sourdough & Butter (V)	£6.50
Charcuterie Board, Serves 2 Curated Selection of Cured Meats & Local Cheeses	£16.00

BURGERS

Lantern Burger - Beef Patty, Cheese, House Relish, Tomato, Shredded Lettuce	£12.00
Double Stack Lantern Burger - with Bacon, Cheese, House Relish, Tomato, Lettuce <i>Served with Bedouin Seasoned Fries</i>	£22.00
Korean 'Messy Pig' Burger - Pork Belly Patty, Toasted Sesame Aioli, Gochujang Greens	£12.00
Double Stack Korean 'Messy Pig' Burger - with Toasted Sesame Aioli, Gochujang Greens <i>Served with Hell-dust Fries (N)</i>	£20.00

MAIN PLATES

Beer Battered Bream & Chips with Lime Smash Peas & Buttermilk Tartar Sauce	£20.00
Steak & Oyster Pie, Roasted Cauli 3 Cheese, Buttered Cabbage & Onion Gravy	£22.00
8oz Chimichurri Sirloin Steak with Pomme Pave	£27.50
Pan Fried Gnocchi, Coconut Mushroom & Spinach Sauce, Vegan Parmesan (VG, N)	£15.00

SIDES

Seasonal Slaw (V)	£4.00
Bedouin Fries (V)	£4.00
Dual Pomme Pave with Black Garlic Aioli	£6.00

DESSERT

Seasonal Baked Crumble with Custard (VG)	£5.00
Baked Pumpkin Cheesecake with Bitter Caramel Drizzle	£6.00
Tiramisu Wedge Coffee & Orange with Cointreau Mascarpone Cream	£6.00
Affogato	£6.50

Kindly note that table service incurs a 12.5% service charge.

Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to your server prior to placing an order for reference to each dishes allergen sheet.