

BURGERS & SIDES

Our burgers are made with prime ground steak, locally sourced and cooked medium-well on the griddle. Freshly cooked to order and served in a lightly toasted brioche bun with hand cut double-fried skin-on fries.

THE LANTERN BURGER £13.50

Ground steak patty on a bed of mixed leaves topped with melted smoked Somerset cheddar, maple-cured bacon, sautéed onions, sliced pickle, tomato, golden battered onion rings & our house sauce

BUTTERMILK CHICKEN BURGER £13.00

Free range chicken breast coated in a buttermilk batter on a bed of mixed leaves. With melted mozzarella, avocado, fresh lime infused tomato salsa & garlic aioli sauce. Add maple-cured bacon for £1.50

VEGAN BURGER £12.50

A freshly prepared patty made with chickpeas, black beans & kidney beans bound with pureed tomatoes, seasoned & infused with coriander. Served on mixed leaves, topped with melted vegan mozzarella & a lime infused tomato salsa (V, VG, DF)

SIDES

Seasoned hand cut double-fried skin-on fries (V) £4.50

Add truffle oil to your fries for £1.00

Tempura battered onion rings (V) £4.50

Fresh homemade house slaw (V, VG) £4.00

Halloumi fries £5.00

drizzled with fresh lemon or peri-peri & lime seasoning (V)

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.