



BOOK NOW

Mexican Night

Thursday 7th July
Evening only
2 courses £24.95 / 3 courses £28.95

STARTER

Sharing board

A selection of spicy beef empanadas, white crab, avocado, lime & coriander tostada, nachos with guacamole & smoked chilli sour cream

MAINS

Ancho Chilli

Ancho chilli & tequila glazed fillet of beef, elote corn, black beans & roasted sweet potato

Crispy Sea Bass

Crispy seabass and king prawn tacos, lightly spiced and served with rice & beans, guacamole & pico de gallo

Chicken Mole

Local chicken slow cooked in a classic Mexican chilli & chocolate sauce, coriander rice, sour cream & crispy tortillas.

Vegetarian Rice Bowl

Grilled courgette, black bean & drunken rice bowl served with fresh corn, tortillas & salsa verde.

TO FINISH

Margarita cheesecake, with tequila glazed strawberries

Churros, with chocolate sauce

Vegan spiced mango and lime empanada with vegan vanilla ice cream.

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Thank you

Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask

PLEASE NOTE, WE'RE A CASHLESS PUB

We only accept card payments. It's faster, more secure and COVID-safe for you and our team.