GLUTEN FREE MENU





♥ VEGETARIAN ® VEGAN ● A LITTLE LIGHTER

MILD ### HOT ### VOLGANO

· STARTERS

CHIMICHURRI PRAWNS 7.40

Chargrilled shell-on prawns with a homemade chimichurri sauce

LETTUCE TACOS

Baby gem lettuce cups. Choose from: pulled chicken tinga or pibil jackfruit (V)

VEGAN LOADED WEDGES (▼) (VE) 6.20

Crispy baked sweet potato wedges, loaded with vegan chorizo, sweetcorn & vegan cheddar melt

MAINS.

NAKED BURRITO 10.40

All the best bits of our burrito but baby gem lettuce instead of a tortilla. Choose from: beef chillidad or roasted halloumi + yeg skewer (V)

POLLO ASADO

BBQ, chimichurri, peri peri or Yucatan no roast chicken. Served with corn, slaw and sweet potato wedges

1/2 Chicken 15.00 1/2 Chicken & leg combo 18.40

Served on rice with feta and sour cream loaded corn and spicy coconut sauce

CHILLI

Served with rice, sour cream and pink onions. Choose from:

Classic beef 12.00 Five bean + roasted veg \(\frac{\(\mathcal{V} \)}{\(\mathcal{V} \)} 9.80

STEAK 13.40

6oz* steak with sweet potato wedges and a citrus salad

CHICKEN & BBQ PULLED PORK NAKED BURGER 13.80

Fresh grilled chicken breast with BBQ pulled pork, cheese and even more BBQ sauce. Served with slaw and sweet potato wedges

RIBS

Succulent hand-cut marinated pork ribs. Served with slaw, corn and sweet potato wedges. Choose from: BBQ, hot habanero or Hot 'n' Blue

Whole rack of ribs 19.80 Half rack of ribs 14.80

PICANHA SURF & TURF 16.80

Chimichurri Picanha steak finished on the grill with chilli prawns, citrus salad and sweet potato wedges

PAELLA // 14.40

King prawns, chicken and chorizo

Double up for 9.80

Pibil jackfruit, vegan chorizo and sweetcorn

Double up for 9.80

FAMOUS FAJITAS

Sizzling peppers and onions, grated cheese, sour cream, salsa, guac and unlimited corn tortillas

CLASSIC CHICKEN 14.40

Fresh, succulent, marinated chicken

GARLICKING PRAWNS 15.80

Pan-fried in garlic

TENDER STEAK 16.80

6oz* juicy steak

ULTIMATE FAJITA 19.00

Marinated and grilled chicken breast, pulled pork and flash-fried steak

CHICKEN & CHORIZO SKEWER 14.80

Two chicken and chorizo skewers

ROASTED SALMON[†]

With a hint of orange marinade

BBQ CHICKEN & PULLED PORK 14.80

Topped with melted cheese and BBQ sauce

Add BBQ or Hot habanero sauce 000.50 Double up your filling 2.50 (Excludes the ultimate faiita)

* SIDES *

LOADED CORN (V) 3.60 COLESLAW (V) 2.40

CITRUS SALAD (18 3.00 RICE (18 3.00

GRILLED HALLOUMI
V 4.00

SWEET POTATO WEDGES VE 4.00

DESSERTS

TOFFEE POPCORN BROWNIE V 5.60

Chocolate brownie with toffee popcorn. Served with honeycomb ice cream

SORBET **WE**

Mango & passionfruit sorbet ONE SCOOP 2.20 TRIO 4.00

To reduce the risk of contamination from allergens during preparation we have controlled procedures in our kitchens. We take great care through processes and training to ensure that the meals served from this meru are gluten free distinct free means nodes that containing ultimar all seviel of no more than 20 parts per million (ppm.) We cannot of quarantee that any dishes en our main membra uname ultimar free. Whenever, we do not have dedicated preparation or cooking areas within our kitchen for vegetarion or vegan food. Starters are below 400kcal, mains are below 650kcal. All dishes on this menur are subject to ingredient availability. There is a small possibility that allergen traces, other thang luten may be found in any out to speak to be member of the teamf fly outsheave in your dailergies or intolerances. All weights are approximate before cooking, 10z=28g uncooked weight. It Fish may contain bones. Service is altyour discretion, flyou have eaver once and discretion of the processing of the processin

VEGAN MENU

STARTERS

GUAC & CHIPS @4.40

Creamy guacamole with tortilla chips

VEGAN LOADED WEDGES• 6.20

Crispy baked sweet potato wedges, loaded with vegan chorizo, sweetcorn & vegan cheddar melt

VEGAN GARLIC TORTILLA 4.70

With vegan mozzarella and cheddar. Add extra chilli on us

TOSTADAS **●** 7.00

Open tacos with Pibil jackfruit loaded with avocado, pink onions, lettuce and coriander

BANANA BLOSSOM CROQUETTE 7.20

The new vegan star; crispy deep fried banana blossom with with an oat fraiche dip

VEGAN NACHOS 06.40

Loaded with guacamole, Pico de Gallo salsa, vegan cheddar and creamy oat fraiche

MAINS

VEGAN FIESTA FAJITA 12.40

Oumph! and roasted veg with vegan cheddar, Pico de Gallo salsa, guacamole and unlimited tortillas. Choose your sauce: BBQ or Hot Habanero

VEGAN ENCHILADA 12.80

Two vegan chorizo and sweetcorn filled tortillas rolled up with rice and black beans, baked in tomato sauce, vegan cheddar and mozzarella

VEGAN CORN RIBS 14.80

Whole roasted corn smothered in chipotle sauce with naked slaw, oat fraiche and sweet potato fries

VEGARRITO 11.40

Burrito, but make it vegan. Oumph! with spicy pulse mix, black beans and naked slaw wrapped up in a spinach tortilla

VEGAN PAELLA / 14.40

Rice with Pibil jackfruit, vegan chorizo and sweetcorn **Double up for 9.80**

VEGAN TORTA 13.80

Telera bun with crispy banana blossom, vegan chorizo, sweetcorn and vegan cheddar sauce. Served with sweet potato fries

Add Guacamole 1.00 or Spiced Fries 60p



SKIN-ON FRIES 3.40 VEGAN GARLIC TORTILLA 4.70 RICE 3.00 CITRUS SALAD 3.00 SWEET POTATO FRIES 4.00 SPICED FRIES 4.00

DESSERTS

CHURROS 4.60

Four crispy fried sticks of soft dough dusted with cinnamon sugar a pot of chocolate sauce

Upgrade To eight churros for 2.00

SORBET

Mango & passionfruit sorbet ONE SCOOP 2.20 | TRIO 4.00

DEEP FRIED NICE CREAM 6.20

Deep fried red berry nice cream in a crisp tortilla basket with chocolate sauce and frozen raspberries

CHOCOLATE CHILLI TART 5.80

Rich chocolate tart with a hint of chilli, topped with a churro and chocolate sauce. Served with vegan vanilla ice cream

MEXICAN MESS 7.00

Creamy vanilla vegan torte on a crumbly biscuit base in a crisp tortilla basket, topped with nice cream, chocolate sauce and frozen raspberries

