

Two Courses for £12.50

Monday to Thursday from 5pm and Friday & Sat 5-6pm

Starters

Brazilian Spiced Chicken Thighs

Chicken thighs marinated in Cachaca and spices. Served with Brazilian Sauce made from the marinade

Chipotle Chilli Mushrooms

Mushrooms cooked with garlic and smoky chipotle chilli

Chilli Poppers V

Oven baked mildly spiced chilli peppers stuffed with cream cheese covered with breadcrumbs and oven baked

Quesadillas V

Small tortilla wraps loaded with three cheeses, sweet peppers, jalapeño chilli and red onion grilled until the cheese melts. Garnished with salad and jalapeno jelly

Mains

Chimichanga

Minced beefsteak and smoked bacon, packed with herbs and mild spices creating a delicate aromatic flavour, tortilla wrapped and lightly shallow fried until golden brown, topped with melted cheese and salsa. Garnished with salsas, salad and tortilla chips

Beef or Vegetarian / Vegan (sweet potato)

Voodoo Tex Mex Chilli

No two great chillies are the same; we have studied and refined our recipe, using the best minced beef steak and the freshest ingredients until we created a rich tasting and fiery hot chilli. Served with rice, cheese and tortillas

Beef or Vegetarian / Vegan

Burritos

Marinated chicken, or slow cooked beef combined with peppers, onions, cheese and sauce; oven baked and drizzled with sour cream. Garnished with salsas and tortilla chips

Chicken, Beef or vegetarian / Vegan

Puddings

Ice-Cream with Salted Caramel

Vanilla ice-cream covered with homemade salted caramel sauce

Chocolate Lumpy Bumpy cake

Dark chocolate sponge, white chocolate mouse centre topped with chocolate and nuts

Pecan Pie

Pecan nuts set in a maple syrup flavoured toffee on a pastry base

If you have any allergies or intolerances please ask to speak to our trained chefs