# DF

## NON-GLUTEN

We list everything from the main menu that does not contain gluten. Please be aware that the tacos are listed separately on the menu when you order from your phone. If you have an allergy or intolerance, please order with a manager at the tills and read the pink box to the right.

We prepare most dishes from scratch in the kitchen & whilst we make every possible effort to avoid cross-contamination, we would like to advise you that it is not a factory environment and we cannot guarantee with absolute certainty that dishes will not have come into contact with a wheat based product. If you are concerned about the preparation of your food, please speak to a manager who will notify the kitchen about your requirements and make every effort to go the extra mile.

#### SEVERE GLUTEN ALLERGIES

Some dishes, whilst not containing gluten, are cooked in our fryers. Our fryers are cleaned & filled with fresh oil regularly, but they are used to fry gluten products. Therefore, these items are highlighted in pink and should be avoided if this level of cross contamination may affect you or if you suffer with coeliac disease.

## SHARERS

<b>GUACAMOLE &amp; TORTILLA CHIPS</b> (vg) 633kca1	6.75
QUESO & TORTILLA CHIPS (v) Tortilla chips. DF cheese sauce with	6.95
a hint of smoky chipotle 547kcal	
DF NACHOS (v) (vgo)	7.50
Tortilla chips. Pinto beans. Cheese saud	e.
Meco salsa. Sour cream. Tomatillo salsa.	
Pink pickled onions 620kcal	
CHORIZO NACHOS	8.50
DF Nachos with soft chorizo from	
Trealy Farm 857kcal	

## SIDES

REGULAR FRIES (vg) Straight up crinkle cut fries 447kcal	3.50
CHILLI FRIES (vg) Crinkle cut fries. Sprinkle of chilli salt 456kcal	3.50
ADD CHIPOTLE MAYO (v) 177kcal	0.50
CHEESY FRIES (v) Crinkle cut fries. DF cheese sauce 690kcal	4.95
<b>DF SLAW</b> (vg) Red cabbage. Lime juice. Hibiscus dressing. Sesame seeds 84kcal	3.25
CUP OF CORN (v) (vgo) Lightly spiced sweetcorn. Feta. Crema. Lime 213kcal	3.60
PINTO BEANS (vgo) Beans. Chipotle. Mexican style soft chorizo 269kcal	3.60
AVOCADO SALAD (vg) Seasonal leaves. House dressing. Avocado chunks. Cherry tomatoes.	4.50

Pumpkin seeds 220kcal

## TACOS



Please select these from the gluten free tacos, which are made with corn tortillas

Two soft tortillas with a filling below, crunchy slaw, salsa and coriander

#### GRILLED CHICKEN ALL 8.75

THE 'OG'

Habanero & pumpkin seed mayo 446kcal

SWEET & SMOKY

Sweet hibiscus & smoky chipotle salsa 409kcal

DIABLO 🔥

Fiery scotch bonnet salsa & chipotle mayo 379kcal

PORK PIBIL 8.75

Free range pulled pork. Achiote & citrus marinade. Sour cream. Pink pickled onions 412 kcal

BEEF BRISKET 8

Slow cooked beef. Ancho chile marinade. Fresh tomatillo salsa. Diced onions. Lime 374kcal

ANCHO MUSHROOMS (v) (vgo) 8.25
Oven roasted mushrooms. Habanero &

pumpkin seed mayo. Feta cheese 344kcal

CAULI CHEESE (v) (vgo)  $7^{.95}$  Roasted cauliflower. Cheese sauce.

Chipotle mayo. Red slaw 287kcal

**PLANTAIN** (v) (vgo) **7**-95 Sweet plantain. Red slaw. Smoky hibiscus salsa. Crema. Feta *524kcal* 

## BOWLS



#### RICE BOWLS

onions 730kcal

A hearty bowl of rice, red slaw, mixed leaves and beans, topped with guacamole, house pickles and pumpkin seeds

GRILLED CHICKEN 11.75

Chipotle rubbed chicken. Habanero mayo. Sour cream. Pickled cucumber 792kcal

**PORK PIBIL**Pork pibil. Sour cream. Pink pickled

BEEF BRISKET 11.25

Slow cooked chile beef. Sour cream. Pickled cucumber 711kcal

**ROASTED CAULIFLOWER** (vg) 10.50
Roasted cauliflower. Smoky chipotle &

Roasted cauliflower. Smoky chipotle & hibiscus salsa. House pickles 555kcal

### SALAD

AVOCADO & FETA (v) (vgo) 9-50
Seasonal mixed leaves. House dressing.
Red slaw. Avocado chunks. Feta. Cherry
tomatoes. Pumpkin seeds 357kcal
ADD GRILLED CHICKEN +131kcal + 3-50

## DRINKS & DESSERTS

Please take a look at our main menu for the full list of drinks & desserts. Please be aware that all of our beers contain barley; and the churros contain gluten too.

#### **ADDITIONAL INFO**

(v) = Vegetarian (vg) = Vegan
(vgo) = Vegan option available
Be aware that all dishes may contain
traces of nuts

#### SUSTAINABILITY

We go the extra mile, working with farmers we know & trust to source our ingredients responsibly, from our British free range pork & Red Tractor chicken to our grass fed British beef.