# If 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

GUACAMOLE \& TORTILLA CHIPS ( vg ) ..... 6.75 633 kca 7
QUESO \& TORTILLA CHIPS (v)6.95
Tortilla chips. DF cheese sauce with a hint of smoky chipotle 547kcal
DF NACHOS (v) (vgo)
Tortilla chips. Pinto beans. Cheese sauce. Meco salsa. Sour cream. Tomatillo salsa. Pink pickled onions 620kcal

## CHORIZO NACHOS

8.50
DF Nachos with soft chorizo from
Trealy Farm 857kcal

## SIDES



Beans. Chipotle. Mexican style soft chorizo 269kcal

## AVOCADO SALAD (vg)

4.50

## 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 A

Fiery scotch bonnet salsa \& chipotle mayo 379kcal

## PORK PIBIL


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

## BEEF BRISKET

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

## ANCHO MUSHROOMS (v) (vgo)

Oven roasted mushrooms. Habanero \& pumpkin seed mayo. Feta cheese 344 kcal

CAULI CHEESE (v) (vgo) 7.95
Roasted cauliflower. Cheese sauce.
Chipotle mayo. Red slaw 287kcal
PLANTAIN (v) (vgo)
Sweet plantain. Red slaw. Smoky hibiscus salsa. Crema. Feta 524kcal

## adoItional info

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

## RICE BOWIS

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

## GRILLED CHICKEN

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

## PORK PIBIL

Pork pibil. Sour cream. Pink pickled onions 730kcal

## BEEF BRISKET

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

ROASTED CAULIFLOWER (vg)
$10^{.50}$
Roasted cauliflower. Smoky chipotle \&
hibiscus salsa. House pickles 555kcal

## SALAD

AVOCADO \& FETA (v) (vgo)
Seasonal mixed leaves. House dressing. Red slaw. Avocado chunks. Feta. Cherry tomatoes. Pumpkin seeds 357 kca
ADD GRILLED CHICKEN +131kcal
7.95

$8^{.75}$

## 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.

## 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.

Seasonal leaves. House dressing. Avocado chunks. Cherry tomatoes. Pumpkin seeds 220kcal

