

GLUTEN FREE MENU

STARTERS

01. GARLIC BREAD 5,95
GF toasted bread with cheese and salsa dip
02. NACHOS(CLASSIC - SPICY BEEF - CAJUN CHICKEN) 7,95
GF Tortilla chips with salsa, melted cheese, sour cream, guacamole and jalapenos
03. TACOS 6,95
GF Crispy tacos with baby gem salad, tomato salsa and cheese, with Cajun chicken or spicy beef
04. BEEF DIP & NACHO CHIP 5,95
Chilli con carne dip, sour cream & GF nacho chips
05. QUESADILLAS 7,50
Toasted GF Tortilla sandwich, filled with cheese, tomato salsa and Cajun chicken, served with sour cream.
06. CRISPY DUCK SALAD 7,50
With baby spinach, cucumber, spring onion tossed in hoisin balsamic dressing
07. AVOCADO CRAB 8,50
Crab mayonnaise with avocado, cucumber, capers, and tarragon with toasted GF bread
08. PRAWN GRATINEE 7,95
King prawns in a white wine, garlic, chilli and tomato sauce
09. PAN FRIED HALLOUMI CHEESE 6,95
Served with tomato salsa, mixed leaves, sour cream & sweet chilli reduction.
10. LOADED POTATOES SKINS 5,95
With mex-mix cheese, smoked turkey bacon and sour cream

LIGHT MAINS

11. CHICKEN AND AVOCADO SALAD 10,95
Char-grilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts and mustard dressing
12. RISOTTO 13,95
Mixed shellfish, chicken breast & vegetables risotto in a white wine, garlic, shallots and saffron sauce.
13. PAN ROASTED SALMON SUPREME 13,95
Served with crushed new potatoes and sweet chilli reduction.



MEAT & FISH

14. FAJITAS
(CHICKEN 13,50 - STEAK 14,95 - KING PRAWNS 15,50)
Sizzling fajitas, onion, peppers served with guacamole, sour cream, tomato salsa, cheese and warm GF tortillas
15. ENCHILADAS
(CAJUN CHICKEN 13,95 - CHILLI CON CARNE 14,50)
GF Tortilla filled with cheese, salsa, Cajun chicken or chilli beef served with guacamole, sour cream, GF tortilla chips and rice
16. CHIMICHANGA
(CAJUN CHICKEN 13,95 - CHILLI CON CARNE 14,50)
Deep fried GF tortilla filled with Cajun chicken or chilli beef topped with creamy salsa, served with guacamole, sour cream, GF tortilla chips and rice
17. JACOBS LADDER (BEEF RIBS) 16,95
2 hours slow braised barbecue beef rib served with French fries and JD sauce
18. ROAST SEABASS 14,95
Roasted seabass fillet, braised fennel, cream & salsa sauce
19. SEAFOOD PENNE 14,50
Mix shellfish, garlic, chilli, olive oil, fresh tomato & white wine tossed with linguine pasta.
20. CHILLI CON CARNE 14,95
Spicy beef chilli con carne, with Mexican rice, sour cream and GF tortilla chips

MOJITO BURGERS

21. CLASSIC BEEF 11,95
8OZ Beef burger with a toasted GF brioche bun, cheese, tomato, baby gem lettuce, red onion, French fries and cornichons.
22. MEXICAN BEEF 13,95
8OZ Beef burger with a toasted GF brioche bun, cheese, chilli con carne, tomato, baby gem lettuce, red onion, French fries and cornichons.
23. CHAR-GRILLED CHICKEN 11,95
Char-grilled chicken breast with a toasted GF brioche bun, cheese, tomato, baby gem lettuce, red onion, French fries and cornichons.

GRILLS

24. BUTTERFLY CHICKEN BREAST 12,50
Char-grilled butterfly chicken breast with gratin potatoes, wild mushrooms and thyme sauce
25. SPICY CHICKEN SKEWERS 14,95
Char-grilled, served with Mexican rice, sour cream and chop tomato salsa.
26. MOJITO MIX- GRILL 18,95
Char-grilled rump steak, lamb outlets and chicken breast served with French fries.

STEAKS

(All of our steaks are from 30-day aged grain fed cattle and served chargrilled with French fries.)

27. 10OZ RUMP 12,95
28. 10OZ RIBEYE 19,95
29. 10OZ SIRLOIN 18,95
30. 8OZ FILLET 23,50
31. 14OZ T-BONE 26,95

-CHOICE OF SAUCES-

32. GARLIC BUTTER 1,20
Butter with parley and lemon
33. WILD MUSHROOM SAUCE 2,50
Wild mushrooms, cream and thyme
34. JACK DANIELS SAUCE 2,20
JD glaze with finely chopped shallots
35. PEPPERCORN SAUCE 2,20
Crushed peppercorn, cognac and cream
36. MOJITO SAUCE 2,20
Spicy creamy salsa & cheese

SIDES

37. GLAZED CARROTS 2,75
38. GUACAMOLE 2,75
39. COLESLAW 2,75
40. GREEN SALAD 2,75
41. FRENCH FRIES 2,50
42. CREAMED SPINACH 2,95
43. FRENCH BEANS 2,75
44. CREAMY MASH 2,75
45. GRATIN POTATO 2,75
46. GF TORTILLA WRAP 2,00
47. MEXICAN RICE 2,50

DESSERTS

48. ETON MESS MERINGUE 5,95
Crushed merengue, creamy mascarpone & cream, raspberry coulis, strawberries, blueberries & raspberries.
49. CHIMICHANGA 4,95
Deep fried Mixture of banana & hazelnut cream rolled in a GF tortilla with ice cream.
50. ICE CREAMS AND SORBETS 4,95
Vanilla, chocolate and strawberry ice cream lemon and raspberry sorbet

We handle numerous allergens in our kitchen and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens
An optional gratuity of 10% will be added to your bill. All gratuities go directly to the staff in this restaurant.