

#Industry special - 10% off final bill if you work in Truro... you must bring proof to qualify for discount

MEXICAN MONDAY

Specials Menu

We are open for a delicious Mexican feast of Taco's 3pm - 9pm every Monday



#Cocktails 2 4 £10 or £6.00 each

#must be 2 of the same ordered at the same time

#Dark & stormy Ginger Beer, lime juice, caster sugar, topped Dead Man's Fingers spiced rum **#Pina colada** Coconut rum, coconut odk, rum, lime & heavy cream

#Margarita Tequila, triple sec, triple sec & fresh lime **#Gin brambles** gin, sugar syrup, lemon, crème de mere & blackberry odk

#Cosmo Vodka, Triple sec, cranberry juice, fresh lime & garnished with orange peel **#Classic mojito** rum, lime, sugar & soda

#Forever blowing raspberries £3.50 Lemon, raspberry odk, raspberries muddled, mint & sugar

SPIRITS AND MIXERS

House Singles £4.50 / House Doubles £5.50 / Premium Doubles £6.50 Make mine a double...

(Mixers incl. coke, diet coke, lemonade, Tonic or diet soda & selection of fruit juices)

ALES, BEERS & CIDERS

Draft San Miguel Half Pint £2.25 / Pint £4.50 ~Bottled Corona - £4.20 ~Bottled Kopparberg - £4.20 ~Bottled Orchard Pig Apple Cider - £4.20 ~Tribute Ale - £4.20
~Non-alcoholic Heineken £3.50

SPARKLING WINE

PROSECCO SPUMANTE BOTTER Bottle £25.00 - 125ml £6.00 *Veneto, Italy* (Vegetarian, Vegan)

WHITE WINE

TERRAZZO PINOT GRIGIO Bottle £17.50 - 175ml £4.70 - 250ml £6.20 ~ **TARINGI SAUVIGNON BLANC** Bottle £22.50 - 175ml £6.20 - 250ml £7.70 *Marlborough, New Zealand*

MUSCADET DE SÈVRE ET MAINE Bottle £24.00 *Loire, France*

RED WINE

RUE DES AMIS PINOT NOIR Bottle £18.50 - 175ml £4.90 - 250ml £6.50 *Languedoc, South of France* ~ **BLUE HORN MALBEC** Bottle £22.50 - 175ml £6.20 - 250ml £7.70 *Mendoza, Argentina*

AZABACHE RESERVA Bottle £26.50 *Rioja, Spain*

ROSE WINE

THE DEEP ZINFANDEL ROSÉ Bottle £17.50 - 175ml £4.70 - 250ml £6.20 *California, USA* ~ **LAROCHE ROSÉ DE LA CHEVALIÈRE** Bottle £22.50 *Languedoc, South of France*

Please advise a member of the team if you have any dietary requirements, choices or allergies... We shall try our best to accommodate these!
If you see something on the menu that you like, we can adapt to be dairy free, gluten free & or vegan.....Happy dining x

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Menu - Served from 3pm - 7pm

~ Open Mocking Tortillas Tacos £11 ~

All served with a rocket & spring onions salad with rainbow coleslaw

Pimp me up #sharing tacos for 2 £25.00

Choose 2 flavours from the taco's list & add your sauces... Washed down with a corona ~ house wine 125ml ~franklins soft drink

No: 1 Choose your sauce

Chipotle mayonnaise

Lemon crème fraîche

Smokey BBQ marinade

Chilli jam

No: 2 Choose your topping (Ingredients are subject to market availability)

Spinach and artichoke humus with Parmigiano cheese

Artichoke, spinach and chickpeas with parsley, lemon, fresh mint, smoked paprika, salt, pepper, oil, tahini with Parmigiano cheese and toasted seeds

Vegan slow cooked mixed mushrooms

A mix of mushrooms slow cooked in soy with coriander, garlic, chilli, tomatoes, lime, maple, paprika and cumin sprinkle with vegan cheese

Roasted mixed seasonal vegetables with quinoa, rice and feta cheese

Roasted artichokes with tomatoes, peppers, mushrooms, onions and courgettes, spinach, basil, dill, lemon, and toasted seeds topped with feta

Roasted sweet potato, chorizo and halloumi

Oven roasted sweet potato, chorizo, spinach, sun-dried tomatoes, chilli, smoked paprika, garlic, honey and thyme

Mexican beef with melted cheese

Pan fried steak fried with peppers, mushrooms, courgette, cilantro, garlic, ginger with a red onion and tomato salsa, smoked sliced cheese and jalapeños

Pan fried lime chicken

Pan fried chicken breast with basil, garlic, peppers, mushrooms, courgette, oregano, red onion and tomato salsa, lime and honey

Chilli beef

Fried mince beef with, onion, garlic, chilli, smoked paprika, dried oregano, mixed beans, topped with sun-dried tomatoes, jalapeños, coriander and mozzarella

Shredded hoisin pork

Slow cooked pork in a hoisin marinade, lemon, soy, pepper, toasted seeds, fresh lime and coriander topped with a red onion and tomato salsa

Streaky bacon and brie

Oven roasted streaky bacon, crispy Parma ham and melted brie cheese

Ham and three cheese melt

Sliced cured ham, crispy Parma ham, sliced melted smoked cheese, brie and mozzarella

Meatballs with a smokey tomato sauce

Mince beef balls fried in tomato, smoked paprika, onion, garlic, chilli and fresh rosemary with a red onion and tomato salsa

Honey butter and coconut shrimps

Pan-fried king prawns, basil, garlic, honey, butter, coconut milk, cilantro and fresh lime with quinoa and fluffy rice

Keeping it real - £2 supplement

Traditional fresh crab, lemon with black pepper and chives **OR** Spicy white crab meat with garlic, lime, chipotle flakes and paprika with jalapeños

Seafood Feast - £2.50 supplement

White crab meat, anchovies, capers and king prawns with dill, pepper, lemon and fresh parley

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