



CHRISTMAS MENU



Evening
Sunday – Wednesday
2 course £23 • 3 course £26

Evening
Thursday – Saturday
2 course £25 • 3 course £28

Lunch Menu
1 course £15 • 2 course £19 • 3 course £23

appetisers

Mixed Olives VVG GF
A dish of mixed marinated olives.

£4.65

Fresh Guacamole and Tortilla Chips VVG GF £4.95
Made to order guacamole with avocado, onion, chilli, garlic and tomatoes.

starters

Muchos Nachos VVG GF
Warm tortilla chips smothered in melting cheese and served with dollops of soured cream, guacamole, salsa and jalapenos.

Calamari
Lightly dusted then deep fried, served with a lime mayonnaise dip.

Balls of Fire GF
A delicious combination of minced chorizo and pork meat mixed with green chillies, onion, herbs and spices. Slowly cooked in chef's special piquant tomato sauce, topped with mozzarella cheese.

Mexican Chicken Wings
Chicken wings covered in our own cajun and chilli coating, deep fried and drizzled with our homemade BBQ sauce.

Salmon Terrine GF
Soft cheese, dill and asparagus pressed into a terrine wrapped with smoked salmon. Served with lemon caper mayo and a few tortilla chips.

Spanish Chorizo GF
Spanish chorizo and onion sautéed in red wine and honey served with revel bakery rustic bread.

Tequila Prawns GF
King prawns pan fried with garlic and chipotle chilli, then flambeed in tequila and finished with cream, served with revel bakery rustic bread.

Celeriac Remoulade V GF

Shredded celeriac, sour cream, lime and mustard seed served in a ramekin alongside spiced roasted cauliflower florets and parsnip crisps.

Mini Manchego churros V
Fully cooked, straight mini churros pieces filled with buttery manchego cheese. Served with a side of sweet and spicy jalapeño jam.

Chicken Tortilla Soup VVG
A spicy tomato and chicken broth, with cream, fried tortillas and cheese. Served with Revel Bakery bread (vegetarian option available without chicken).



Please scan with your
camera for allergen list



All bills are subject to a 10% discretionary service charge which is distributed equally amongst all staff members. All money must be collected by the table in full for the final payment as we cannot split bills.



mains

Port Braised Feather Steak GF

A 10oz feather steak marinated in port and chilli, braised until it melts in your mouth then finished with the addition of a little cream and green peppercorns. served with potato wedges, mushrooms and vegetables.

Hickory Smoked Rack of Ribs GF

Our famous pork ribs cooked in our own LCL rib rub and bbq sauce, served with deep fried potato wedges, corn on the cob and Mexican slaw. £2.50 supplement.

Authentic Chilli VVG GF

Minced British beef or ratatouille chilli cooked using traditional herbs and spices, topped with cheese and served on a bed of rice in a crispy tortilla basket. Please specify beef or vegetable.

Cajun Chicken Breast GF

A whole chicken breast, marinated in Cajun seasoning, pan fried then baked and served with a creamy Creole mustard sauce. served with Mexican rice and our house salad.

El Stacko VVG GF

A Mexican style lasagne containing chilli beef, spicy chicken and chorizo, layered between soft tortillas and topped with refried beans and cheese. Served with sweet potato fries, soured cream and house salad.

Christmas Cod Papillote GF

Fillet of cod wrapped in parchment and baked with olive oil, lemon, kale and roasted red peppers. Served with olive oil mashed potatoes.

Enchiladas baked and soft VVG GF

A large flour tortilla, topped with cheese and baked. Served with Mexican rice, salad, soured cream and salsa.

Filled with your choice of: chilli beef OR spicy chicken OR 5 bean chilli.

Christmas Sizzling Fajitas VVG GF

Marinated and flash fried with bell peppers, onions and garlic. All served sizzling on a cast iron skillet with warm soft tortillas, salsa, guacamole, soured cream dips and grated cheese.

Choose from: chicken, bacon, sage and cranberry OR courgette, mushroom, chestnuts and halloumi.

Mad House Arroz V GF

Rice cooked with peppers, mushrooms, onions, celery, lime, coriander, green chilli, cream, spices, white wine and grated mozzarella finished under the grill. Served with tortilla chips and your choice of: Vegetarian/Cajun chicken.

Chicken Supreme GF

A whole chicken breast, stuffed with brie and spinach. Served with wedges, chorizo pig in blankets, braised leak and chipotle cream sauce.

desserts

Cheese and biscuits

English Stilton, cheddar and brie served with biscuits chutney and frozen grapes and a slice of Christmas pudding. £2 supplement.

Tipsy Chocolate pots GF

A little pot of chocolate ganache heaven, laced with whiskey and topped with whipped cream.

Sticky toffee pudding GF

Moist sponge cake, made with finely chopped dates. Smothered with our homemade toffee sauce, served with a scoop of vanilla ice cream and honeycomb.

Ice Cream GF

Vanilla
Rum and Raisin
White Chocolate
Chocolate & Salted Caramel

Sorbet VVG

smooth sorbet, with citrus lemon flavours.

Gluten Free and vegan chocolate and cherry cheesecake GFVG

A delicious gluten free biscuit base with crunchy cocoa nibs, layered with waves of chocolate cherry and vanilla vegan cheesecake, whirled with a generous layer of deep red cherry sauce.

