

DRAUGHT

KOZEL 4%	vg	2.75/4.50
MEANTIME PALE ALE 4.3%	vg	2.75/4.50

BOTTLED BEERS

MEXICAN & SOUTH AMERICAN

DOS EQUIS 4.5%	vg	4.25
CORONA 4.5%	vg	4.00
SOL 4.5%	vg	4.00
PACIFICO CLARA 4.5%		4.00
MODELO ESPECIAL 4.5%	vg	4.25
CUSQUEÑA 5.0%	vg	4.00
QUILMES 4.9%	vg	4.25

OTHER

ESTRELLA DAMM	vg	4.00
DELERIUM NOCTURNUM 8.5%	vg	7.00
DELERIUM RED 8.3%	vg	7.00
BRUGE ZOT BLONDE 6.0%	vg	6.75
BRUGSE ZOT DUBBEL 7.5%	vg	7.00
DESPERADOS 5.9%	vg	4.00
BIRRA MORETTI 4.6%	vg	4.00
SAN MIGUEL 5.0%	vg	4.00
DOOM BAR 4.3%		4.75
BLACK SHEEP 4.4%	vg	4.75
OLD SPECKLED HEN (gf) 4.5%		5.00
REKORDERLIG S&L 4.0%		4.75
THATCHERS GOLD 4.8%	vg	4.75

TEQUILAS / MEZCAL

CABRITO Blanco	3.00
CABRITO Reposado	3.00
Del Maguey Vida	3.00
GUEST BLANCO	4.25
GUEST REPOSADO	4.75
GUEST ANEJO	5.50

WINE

RED

Malbec (Argentina)	175ml - 5.00 250ml - 6.75 Bottle - 17.00
Merlot (Chile)	175ml - 4.75 250ml - 6.50 Bottle - 16.75
Cabernet Sauvignon (France)	175ml - 4.75 250ml - 6.50 Bottle - 16.75

ROSE

White Zinfandel (USA)	175ml - 4.75 250ml - 6.50 Bottle - 16.75
Pinot Grigio Rose (Italy)	175ml - 5.00 250ml - 6.75 Bottle - 17.00

WHITE

Sauvignon Blanc (France)	175ml - 4.75 250ml - 6.50 Bottle - 16.75
Pinot Grigio (Italy)	175ml - 5.00 250ml - 6.75 Bottle - 17.00
Aroha Bay Sauvignon Blanc Marlborough (New Zealand) vg	Bottle - 22.00

SPARKLING

Borgo Alato Prosecco Spumate (Italy)	Pale and delicate, fresh and light on the palate
	Bottle - 22.00

Our wines change regularly. Please ask a member of staff if you would like more detail. Should a wine be unavailable we reserve the right to offer a similar alternative.

COCKTAILS

(all our cocktails contain 2 x 25ml measures of spirits unless stated otherwise)

MARGARITA	7.00
Cabrigo Blanco, Triple sec, agave, lime juice	
SMOKEY MARGARITA	8.00
Del Maguey Vida, Triple sec, agave, lime Juice	
PINEAPPLE MARGARITA	7.00
Cabrigo Blanco, Triple sec, agave, pineapple juice, lime juice	
MANGO MARGARITA	8.00
Cabrigo Blanco, Triple sec, agave, mango juice, lime juice	

SPIRITS

25ml - 3.95

Tovaritch (vodka)	
Tanqueray export strength (Gin)	
Dead Man's Fingers (Spiced Rum)	
Bacardi (White Rum)	
Jack Daniels (Bourbon)	
Jamesons (Irish Whiskey)	
Bells (Scotch Whiskey)	
Courvoisier (Cognac)	
Southern Comfort	
Archers	
Malibu	
Baileys (50ml)	
Pimm's	
Juice/Lemonade Dash	0.75
Coke/Diet Coke 200ml	2.00

SOFT DRINKS

	SMALL/LARGE
Lemonade	1.60/2.80
Orange Juice	1.60/2.80
Cranberry Juice	1.60/2.80
Pineapple Juice	1.60/2.80
Blackcurrant Cordial	0.50/1.00
Lime Cordial	0.50/1.00
Coke 330ml	2.50
Diet Coke 330ml	2.50
Appletizer	2.25
Still Water 330ml	2.00
Sparkling Water 330ml	2.00
Fevertree Tonic	2.00
Frobisher's Juice:	
Passionfruit & Orange 275ml	2.75

HOT DRINKS

	REGULAR/LARGE
Americano	2.00/2.50
Cappuccino	2.50/3.00
Latte	2.50/3.00
Mocha	2.75/3.25
Espresso	1.50/2.00
Hot Chocolate	2.50/3.00
Tea	1.75/2.25
Flavoured Tea	2.00/2.50
Decaf	0.25



NACHOS

Crisp corn tortilla chips, smothered with warm salsa, topped with melted cheddar cheese, sour cream, guacamole & sliced jalapeños:

HOUSE NACHOS (V.O)(G.F) - 6.95

NACHOS GRANDE (V.O)(G.F) - 10.95

Why not add something extra to your nachos?

Top a House Nachos 2.00

Top a Nachos Grande 3.00

Choose from::

Chilli Beef // Mexican Chicken // Carnitas //
5 Bean Chilli // Refried Beans // Black Beans
// Jackfruit Chilli

APPETIZERS

SALSA RANCHERA & CHIPS
(V.O)(G.F)

Homemade mild salsa with crisp corn tortilla chips 3.75

SALSA PICANTE & CHIPS
(V.O)(G.F)

Homemade spicy salsa with crisp corn tortilla chips 3.75

Choose one of our 'chilli-head'
options for an extra 85p for a
spicy kick:

Jalapeño (HOT)
Chipotle (Smoked HOT)
Habanero (Very HOT)
De Arbol (Very HOT)

GUACAMOLE & CHIPS
(V.O)(G.F)

Homemade guacamole made with fresh avocados, red onion, lime, jalapeños and crisp corn tortilla chips 4.25

TRICOLOUR DIP (V.O)(G.F)

A trio of fresh salsa, cool sour cream & guacamole with crisp corn tortilla chips. 4.75

SOUR CREAM & CHIPS
(V.O)(G.F)

Set sour cream with crisp corn tortilla chips 3.75

TAPAS - 3 FOR 15.50

CHILLI CON QUESO (V.O)

Seared chunks of halloumi cheese and black beans in a heavy, bitter-sweet chilli sauce made from ancho, passilla & chipotle chillies, dark beer & lime juice. Served with crisp fried flour tortillas, sour cream and jalapeños 6.25

BATTERED CAJUN ONION RINGS (V.O)

A mound of Cajun spiced, beer battered Spanish onion rings. Served with a New Mexico barbecue sauce and sour cream 6.25

CHICKEN & RED PEPPER DE ARBOL (G.F)

Shredded chicken breast and red peppers tossed in a cream, tomato, coriander, honey and de arbol chilli sauce, served on fried flour tortilla strips and spinach 6.25

REFRIED BEANS & CHEESE (V.O)(G.F)

A classic Tex-Mex dish bound and topped with melted cheese. Served with sour cream and crisp flour tortillas 6.25

OPEN PULLED PORK TACO

A 6" flour tortilla topped with pulled pork (marinade changes regularly, ask staff for details) and melted cheese, served with shredded cos lettuce, salsa, sour cream and guacamole 6.25

OPEN JACKFRUIT TACO (V.O)

A 6" flour tortilla topped with pulled bbq marinated jackfruit and melted cheese, served with shredded cos lettuce, salsa, sour cream and guacamole 6.25

SNACK-CHOS (V.O)(G.F)

A smaller portion of our house nachos - corn tortilla chips smothered with warm salsa, topped with melted cheddar cheese, sour cream, guacamole and sliced jalapeños 5.25

HALLOUMI FRIES

Deep fried strips of halloumi cheese served with chipotle mayonnaise 6.25

CHIPOTLE CHEESEBREADS

Small buns of cassava flour and cheese, served hot with chipotle butter 6.25

TOFU & COURGETTE FRITTERS (V.O)

Finely grated courgette & tofu bound & fried in vegan batter 6.25

PORK MEATBALLS

Cooked in a rich tomato & chilli sauce topped with cheese 6.25

CREAMY ANCHO CHILLI GARLIC MUSHROOMS (V.O)

Mushrooms cooked in a creamy sauce with garlic, ancho chillis and oat milk, served with crostini 6.25

FAJITAS (fa-heet-ahs)

Specially marinated in a blend of Mexican herbs, spices & citrus juices. Served on a sizzling skillet with a bed of caramelised onions & mixed peppers. Accompanied by shredded lettuce, salsa, sour cream, guacamole & grated cheese with four warm flour tortillas on the side. Choose from:

MARINATED CHICKEN STRIPS - 16.95

MARINATED STRIPS OF BEEF - 17.45

MARINATED TIGER PRAWNS - 17.45

HALLOUMI & SEASONAL VEGETABLES - 16.45

FIELD MUSHROOMS & SEASONAL VEGETABLES (V.O) - 15.95

SMOKED TOFU & SEASONAL VEGETABLES (V.O) - 16.45

BURGERS

All served in a floured bun with sliced tomatoes and shredded iceberg, with chipotle coleslaw and a small portion of fries on the side

MUSHROOM & BLACK BEAN (V.O)

A mushroom, black bean & coriander burger topped with tomato relish 12.00

SWEETCORN & SMOKED TOFU (V.O)

Marinated tofu, sweetcorn and chopped serrano chillies, bound in a sweet chilli batter, topped with jalapeño jelly 12.00

CHICKEN

Battered strips of fajita marinated chicken, topped with mayo & guacamole 12.00

CARNITAS

Pulled pork cooked in our own marinade that changes regularly. 12.00

BEEF

100% beef patty, topped with tomato relish 12.00

EXTRA BURGER 1.95

CARNITAS (see staff for marinade) - 1.95

BACON 1.45

CHEESE - 0.95 (V.O)

CARAMELISED ONIONS - 0.95 (V.O)

CHILLI BOWLS

All our chillis are made to a mild spice unless stated, and served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides, unless otherwise stated:

CHILLI CON CARNE (G.F)

Ground beef, jalapeño chillies, onions, tomatoes, mixed peppers, kidney beans & fresh coriander 13.95

MEXICAN CHICKEN (G.F)

Shredded strips of chicken, marinated in our own enchilada sauce with sweetcorn, mixed peppers, tomatoes, onions, black eyed beans & fresh coriander 13.95

LAMB & BLACK BEAN CHILLI

Lean chunks of lamb, black beans & mixed peppers, in a heavy, bitter sweet spicy sauce made with ancho, passila & chipotle chillies, dark beer & lime juice 14.95

5 BEAN CHILLI (V.O) (G.F)

Black eye, flageolet, aduki, black & pinto beans with chick-peas, jalapeño chillies, mixed peppers, sweetcorn, tomatoes, onions & carrots, finished with fresh coriander 12.95

ACAPULCO BEAN CHILLI CON QUESO (V.O)

Mixed beans & peppers with seared halloumi cheese in a heavy bitter-sweet chilli sauce made with ancho, passila & chipotle chillies, dark beer & lime juice 13.95

CHESTERS CHILLI BUFFET FOR TWO (G.F)

Chilli con carne, Mexican chicken, 5 bean veggie chilli, refried beans & traditional black beans served on a bed of mixed rice with salsa, sour cream & guacamole, corn & flour tortillas, red & green jalapeños & soft flour tortillas on the side. 26.95

ADD MELTED CHEESE - 1.00 (BUFFET 2.00)

Choose one of our 'chilli-head' options for an extra 85p for a spicy kick:

Jalapeño (HOT)

Chipotle (Smoked HOT)

Habanero (Very HOT)

De Arbol (Very HOT)

BURRITOS & MORE

Each served with a filling of your choice from the following:

CHILLI BEEF // REFRIED BEANS // CARNITAS // 5 BEAN VEGI
CHILLI // LAMB CHILLI // STILTON & CIDER MUSHROOMS //
MEXICAN CHICKEN // TRADITIONAL BLACK BEANS

BURRITOS (V.O)

Two 10" flour tortillas crammed with cheese and your choice of filling, served on a bed of rice with shredded lettuce, sour cream and jalapeños 14.95

ADD MELTED CHEESE - 1.00

ENCHILADAS (V.O)

A 12" open ended flour tortilla filled with rice, cheese and your choice of filling, topped with our homemade enchilada sauce and cheese, then baked. Served with fried flour tortilla triangles 14.95

CHIMI-CHANGAS (V.O)

Two 10" flour tortillas crammed with cheese and your choice of filling, then deep fried until golden and crisp. Served on a bed of rice with shredded lettuce, sour cream, and jalapeños 14.95

TOSTADOS (V.O)

Two 6" crispy flour tortilla baskets with your choice of fillings, served on a bed of rice and topped with cheese, shredded lettuce, sour cream and jalapeños 14.95

GO LIGHT - Swap your second chimi-changa/
burrito/tostado for chipotle coleslaw and pay just 12.00

Choose one of our 'chilli-head' options for an extra 85p for a spicy kick:

Jalapeño (HOT)

Chipotle (Smoked HOT)

Habanero (Very HOT)

De Arbol (Very HOT)

(V.O) - Vegan option available (G.F) - gluten free option available. Please specify when ordering if you are a vegan or a coeliac. We cannot guarantee that our fried vegan and gluten free items have been cooked in dedicated fryers.

MAINS

JAMBALAYA

A traditional Cajun dish consisting of off the bone ham, spicy chorizo, tiger prawns, pork chunks & mixed peppers in a mildly spiced tomato sauce, served on a bed of rice with fried flour tortilla triangles & a cob of corn on the side 14.45

CAJUN CHICKEN & CREAMED CORN

A cajun-marinated pan roasted chicken breast on a bed of crispy flour tortilla strips, topped with jalapeno spiced cream cheese and sweetcorn puree, served with spinach and sweet potato fries 14.45

NEW MEXICO CHICKEN

A mild Cajun chicken breast with a wild rice & serrano chilli pancake, plantain, rasher of bacon and a spicy New Mexico barbecue sauce, served on a base of mash with seasonal veg 15.95

CHARGRILLED/CAJUN CHICKEN (G.F)

A breast of tender grilled chicken, served with or without Cajun seasoning with coleslaw and mash or fries 12.95

CHICAGO STYLE RIBS (G.F)

Succulent oven roasted pork back ribs, marinated in our New Mexico barbecue sauce, served with skin on fries and charred corn

WHOLE RACK 17.95

HALF RACK 12.95

SIDES

SKIN ON FRIES

MIXED RICE (V.O) - 2.95

SEASONAL VEGETABLES (V.O) - 2.95

HALLOUMI - 3.95

RED & GREEN JALAPEÑOS (V.O) - 2.45

CHIPOTLE COLESLAW (V.O) - 2.45

YUCCA FRIES - 2.95

SWEET POTATO FRIES - 3.95

GARLIC & CHEESE MASH (V.O) - 3.45

TORTILLA CHIPS (V.O) - 1.95

REFRIED BEANS (V.O) - 3.95

MEXICAN BLACK BEANS (V.O) - 3.95

4 SOFT FLOUR TORTILLAS (V.O) - 1.95

GUACAMOLE (V.O) - small 1.25 large 2.25

SOUR CREAM - small 1.00 large 1.95