

Snacks

Olives – (v) 3.50

Baker Tom's bread board (v) 4.00

Whitebait - Harissa mayonnaise 3.75

Grilled chorizo cocktail sausages 3.75

Cauliflower fritters – green chili jam (v) 3.75

Starters

Tempura prawns – Asian-style salad, chili peanuts 6.75

Chicken noodle soup – chili, ginger, shredded greens, sesame, coriander 6.50

Jerusalem artichoke risotto- crispy poached egg, parsley (v) 6.50

Crumbed Dorset Blue Vinney– grilled sprouting broccoli, walnuts, red wine dressing (v) 6.25

Falafel spring rolls – Jalapeño jam, mint yogurt, pickled cucumber (v) 6.50

Main Courses

Market fish & chips - mushy peas, tartar sauce 13.25

Brisket & ale burger – swiss cheese, little gem, onion relish, pickles, hand cut chips 13.50

Bubble & squeak cakes – poached egg, mushrooms, triple mustard cream (v) 13.25

Rigatoni pasta – tomato sauce, crumbed aubergine, chili, spinach, capers, parmesan (v) 13.50

Confit duck leg – crispy parmesan polenta, grilled broccoli, mushrooms & tarragon jus 16.50

Fish stew – prawns, mussels, fennel, harissa, grilled focaccia 14.50

Minute steak - hand cut chips, fried egg, bacon jam 14.50

Sides

Hand cut chips 3.75

Dressed winter salad leaves 2.75

Malt & salt mushy peas 2.75

Braised red cabbage 2.75

Grilled broccoli & smoked bacon 3.50

If you would like to discuss what's in our food, please ask. Our menu is prepared in house from fresh ingredients by a small team in an even smaller kitchen so please be patient at peak times. Menus subject to change depending on availability of ingredients

www.themexicoinn.com info@themexicoinn.com

