

## **A bit about Plaquemine Lock**

Plaquemine Lock is a pub in Angel on the Regents Canal, but also a lock (and today, state historic site) in Louisiana, which was built at the turn of the twentieth century to allow passage from Bayou Plaquemine onto the Mississippi. The lock was opened in 1909 by Carrie B Schwing, and the first boat to pass through the lock bore her name – the Carrie B Schwing was the Schwing Lumber & Shingle company's steamboat, and Carrie herself is London Chef Jacob Kenedy's great grandmother.

Jacob opened Plaquemine Lock in London in 2017. The pub has been lovingly restored and improved, with an aim to rejuvenate a particularly beautiful canalside corner in Angel, to champion Luisian cuisine in London, and to give and share good times with all who come to the pub.

The food comes from the Cajun and Creole traditions.

Cajun food, which might be considered Louisiana country cooking, hails from Acadiana – the area settled by Acadians (French Canadians), when the English booted them out from Canada in the mid 18th century. The cuisine is rooted in French history, and having evolved in isolation, is in some ways closer connected to 17th French cuisine, than modern French cuisine is today. It is also more different to early French cuisine, having picked up more spice and darkened its roux beyond recognition. Key ingredients are freshwater game, turtle, crawfish, catfish, and the like – and it has a remarkably strong tradition of pork butchery and charcuterie.

Creoles in Louisiana are defined as the descendants of any foreign settlers (including slaves and slavers). Creole cooking is much more 'city food', typically gutsier. Therefore French, Spanish, Austrian, Portuguese, British, Italian, Caribbean and West Africans have all had their spoon in the pot. Many recipes feature in both Creole and Cajun cooking – the creole version would be the one with tomatoes in it. Key ingredients are shrimp, oysters, redfish, okra, and so on.

Louisiana has perhaps the strongest food heritage in the USA. It also invented the cocktail. At Plaquemine Lock we serve Luisian classics – French 75, Ramos' gin fizz, hurricanes and sazeracs. As a state, a somewhat reckless approach to drinking (every town has a drive-through Daiquiri bar) goes hand-in-hand with good living. In New Orleans in particular, cocktails and bars tell a tale of civilisation, good spirit, and joie de vivre.

Beer at Plaquemine Lock, on the other hand, is London-focused. We always have one continental lager and one USA ale on tap, but other than that we proudly pour London craft beers, supporting those who add most quality and panache to London's booming beer scene.

Wines are sourced for us by Theatre or Wine, a number exclusively available here. The wine list focuses on the regions that contributed to Luisian culture – therefore Canada, USA, Mexico, Spain, Italy, France, UK & Portugal. The list is small but carefully curated, and aims to offer bang for the buck at every price point.