

PRIX FIXE

2 COURSES @ £26, 3 @ £30, 4 @ £34

STARTERS:

Grilled Oysters Brochette

bacon-wrapped & fried; sauce Marchand de Vin

Shrimp & Wild Rice Salad (gf)

pecans, blueberries, herbs

Beetroot Devilled Eggs (v, gf)

chicory, blue cheese ranch, chipotle Tabasco

Soft-Shell Crab,

buttermilk fried, sauce *amandine* (almond meuniere), pickled celery salad

Roadside Cajun Charcuterie

Duck Boudin Ball; Hogs Head Cheese; Cracklins;
house-made pickles & mustard

Crispy Fried Avocado (vg, gf)

Fire-roasted salsa, cilantro

GUMBO POT TO SHARE

as starter, main, or middle course
served from the pot, family style, with rice & green onion
(and all the sides if it's your main)

Chicken, Sausage & Shrimp

dark roux; housemade andouille sausage

Gumbo Z'herbes (vg, gf)

9 seasonal greens, buckwheat & buckwheat roux

MAINS - FAMILY STYLE

EVERYBODY GETS ALL THE SIDES

Amaretto-Baked Pumpkin (vg, gf); Purple Sprouting Broccoli Amandine (v, gf)
Fried Green Tomato (v); January Salad (vg, gf)

Artichoke Baked Egg (v, gf)

Rockafella spinach, absinthe & parmesan topping

Smothered Eggplant & Okra (vg, gf)

Shrimp & Grits

white gulf shrimp in aromatic bacon gravy

Red Mullet; Pecan-Oyster Meunière (gf)

butter-baked & delicately spiced

Buttermilk-Fried Chicken (3pcs leg)

pineapple salsa; mustard gravy

Steak, Ale & Eggplant Pie

Southern biscuit cobbler crust

Blackened T-Bone for 2 (£20 supplement)

French Quarter Fries; Marchand De Vin (wine merchant's gravy)

HAPPY ENDINGS

Pecan Pie & Cane Sugar Ice Cream

Cherry-Pecan Brownie; Almond Ice Cream

Coconut Cream Pie

Beignets, Chicory Coffee Caramel

Neal's Yard Dairy Cheeses (£5 supplement)

Stichelton; montgomerys cheddar, goat's cheese, pecans & grapes