

**PUT SOME SOUTH
IN YO' MOUTH**

BRUNCH

£14/£21/£25 (for 1-2-3 courses)



DORSET OYSTERS & COLD BAR

Natural Oysters, Green Tabasco & Lime
(£3 each/£15 for 6/£24 for 12)

Shrimp & Cocktail Sauce
(£8 for 6)

Seafood Platter
(6 each crawfish, shrimp, raw oyster £30)

Oysters Rockafella (absinthe/wild garlic)
(£4 each/£18 for 6/£30 for 12)

Oysters Brochette (bacon-ed/fried/gravy)
(£5 each/£25 for 6/£45 for 12)

inform us of any allergies

STARTERS

Chilled Crawfish

Herbsaint-wild garlic Mayonnaise (gf)

Asparagus Amandine

white almond dressing, almond brown butter (v, gf)

Crabby Egg (starter or main size)

crab cakes, creole hollandaise, poached egg,
avocado & toast

Louisianian 'Papri Chaat'

red beans, pineapple, jalapeño, buttermilk,
maple syrup & wild rice 'krispies' (v, gf)

Green Tomato & Blackened Avocado

fire-roasted salsa, cilantro & mirliton (vg, gf)

Oysters Brochette

bacon-wrapped & fried; sauce Marchand de Vin (£4 supplement)

'Sazerac' Beignets

Chicory Coffee Caramel

MAINS

Poached Egg Gumbo

dark roux; chicken, andouille sausage, shrimp

Fried Hake & Almonds

FQ fries, remoulade sauce

Creole Jambalaya (gf)

Chicken, shrimp & housemade andouille sausage

No-Kill Jambalaya (vg, gf)

artichoke, broad bean & mirliton with herbs

Eggs Sardou (v)

artichoke, absinthe creamed spinach
poached eggs, cornbread, & creole hollandaise

Asparageggs (v, gf)

asparagus, amandine, creole hollandaise
poached or fried eggs

Full Plaq

andouille sausage, red beans, fried green tomato,
cornbread, poached or fried eggs, praline bacon

Fried Chicken & Cornbread French Toast

pineapple, maple syrup

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SIDES

FQ fries: £3.50 / Fried Green Tomatoes £5

Spring Cabbage & Wild Garlic (v, gf £6);

Red Beans & Sausage (gf, £6); Tomato & Trinity Salad (vg, gf, £6);

Salad of Chicories & Friends (vg, gf, £6 for 2-3; £10 for 4-6)

OR

Family Style Sides For The Table

£4.5 per person for cabbage, red beans & chicory salad

HAPPY ENDINGS

Pecan Pie

Cane Sugar Ice Cream

Cherry-Pecan Brownie

Almond Ice Cream

Cheesecake

Amaretto Crumb; Rhubarb

'Sazerac' Beignets

Chicory Coffee Caramel

Café Brulot

Alcoholic coffee aflame with citrus & cloves

£34 for a pot for 3-5 people