

**PUT SOME SOUTH
IN YO' MOUTH**

MAIN MENU

£14/£21/£25 (for 1-2-3 courses)



PLAQUEMINE
SINCE **LOCK** 2017

inform us of any allergies

CONSIDER THE OYSTER

before you begin!

6 Natural Dorset Rocks £15

Lime & green Tabasco

Mix 6 Cooked Oysters £18

(wild garlic Rockafella & bacon brochette)

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STARTERS

Asparagus Amandine

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

Crab & Shrimp

mini crab cake, fried shrimp, mirliton, cilantro & coconut

Roadside Cajun Charcuterie

Hogs Head Cheese; Cracklins, mirliton slaw (gf)

Louisianian 'Papri Chaat'

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

Green Tomato & Blackened Avocado

fire-roasted salsa, pickled celery salad (vg, gf)

MAINS

House Gumbo

dark roux; chicken, andouille sausage, shrimp

Wild Garlic Gumbo Z'herbes

9 seasonal greens, buckwheat roux (vg, gf)

Smothered Eggplant & Okra

green tomato & coconut 'raita', green onion rice (vg, gf)

Fried Shrimp & Okra

remoulade sauce

Buttermilk-Fried Chicken (3pcs leg)

pineapple salsa; mustard gravy

Smoked & Grilled Pork Chop

pickled apple & rhubarb salad; sauce marchand de vin

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SIDES

FQ fries: £3.50 / Fried Green Tomatoes £5

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

Red Beans & Sausage (v, £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