

## FIZZ

125 BT

PROSECCO, Italy  
Vincenzo Toffoli

- 27

CAVA, Spain  
Pago de Tharsys

6.2 31

CHAMPAGNE GRAND CRU BRUT  
Lallier

- 68

CHAMPAGNE GRAND CRU ROSÉ  
Lallier

- 72

## WHITE

175 BT

VINHO VERDE, Portugal  
Adega de Moncao

- 25

MUSCADET SUR LIE, France  
Chateau du Coing de St. Fiacre

7 30

SAUVIGNON BLANC, Italy  
Castello Lunardi

6 22

ALBARINO RIAS BAIXAS, Spain  
Laureatus

- 32

CHARDONNAY D'ALAMEL, Chile  
L'apostole

- 27

RIESLING, Germany  
'Victoriaberg', Weingut Flick

- 46

CHENIN BLANC, South Africa  
False Bay

- 24

PALOMINO FINO, Spain  
Domaine Vieilles Pierres

- 37

BOURGOGNE BLANC, France  
Prunier-Bonheur

9 36

PICPOUL DE PINET, France  
Domaine de Badassié

- 26

PINOT GRIS, Australia  
Innocent Bystander

10 40

CHARDONNAY, California  
Sandhi (Santa Barbara)

- 64



# PLAQUEMINE LOCK 2017

SINCE 2017

## BRUNCH SPECIAL

### FULL PLAQ

housemade andouille sausage, eggs,  
praline bacon, cornbread,  
red beans, FGT, hollandaise

£15

## PUT SOME SOUTH IN YO' MOUTH

### BOILING POT

### SHRIMP & MUSSELS

andouille sausage & potato  
Creole hollandaise (gf)

£20/person

INFORM US OF ANY ALLERGIES  
SUGAR BEIGNETS @ WEEKEND BRUNCHES

## ROSÉ

175 BT

CÔTES DE THONGUE, France  
Domaine Montrose

7.3 37

CÔTES DE THONGUE, France  
MAGNUM

- 54

## RED

BOURGOGNE PINOT/GAMAY  
Dureuil-Janthial (France)

- 35

PINOT NOIR 'N', Germany  
August Kessler

- 60

PINOT NOIR, Chile  
Montes

7 30

CORVINA DI VERONA, Italy  
Castelforte

6 22

NERO D'AVOLA, Italy  
Terra Firma (Sicily)

- 26

MALBEC, Argentina  
Familia Cassone (Mendoza)

- 28

COTES DU RHÔNE, France  
La Ligière

10 40

SHIRAZ BLEND South Africa  
'Front Row', Stefan Basson

- 25

CÔTES DU MARMANDAIS  
Chateau du Beaulieu

- 43

VINICA MAVRUD, Bulgaria  
Zagreus

- 50

MENCIA 'ULTRIEA', Spain  
Raul Perez

- 38

ALENTEJO, Portugal  
Herdade do Peso

8 32

ZINFANDEL, California  
Cline

9 36

CAB SAUV, California

- 52

LIGHTER

RICHER

LIGHTER

RICHER



# PLAQUEMINE LOCK 2017

SINCE

2017

**SNAX £5 each, 4 for £18**



SHRIMP, SAUSAGE & CORNMEAL BEIGNETS

HOT CAJUN CRACKLINS

DEVILLED EGGS, HERBS (v, gf)  
coconut veggi-bacon

FRIED EGGPLANT, CRYSTAL (vg)

## OYSTERS

£/ ea | ½DZ

GILLARDEAU SPECIALE (gf) horseradish mignonette	4.5   23
OYSTERS ROCKAFELLA absinthe & herbs au gratin	4   21
OYSTERS EN BROCHETTE bacon-wrapped, winemaker's gravy	4   21
MIXED DOZEN 4 Gillardeau, 4 rockafella, 4 brochette	40

## RICE & GUMBO 2 POACHED EGGS + £3

SPRING JAMBALAYA (vg, gf) broad bean, artichoke, basil	15
SEAFOOD JAMBALAYA (gf) shrimp, cuttlefish, smoked trout	17
PEA & ASPARAGUS GUMBO (vg, gf) wild garlic, spring onion & dill rice	14
CHICKEN & ANDOUILLE GUMBO housemade sausage, rice	16

## BRUNCH SIDES

FRIED GREEN TOMATOES (v)	5
FRENCH QUARTER FRIES (vg, gf)	4
CHARD & PICKLED OKRA (vg, gf)	4
PRALINE BACON OR ANDOUILLE (gf)	6

## APPETISERS

SHRIMP & GRITS, BACON GRAVY	9
HOGS HEAD TERRINE rhubarb, praline bacon brioche	6.5
SPROUTING BROCCOLI (v, gf) amandine & ajo blanco	5.5
BBQ HEIRLOOM CARROT (vg, gf) broad bean & hominy succotash	6.5

## BRUNCH SAVOURY

BLACKENED TROUT FISHCAKES (gf) poached egg, Creole hollandaise	18
BUTTERMILK-FRIED CHICKEN fluffy pancakes, pineapple & maple syrup	13
RED BEAN & SPINACH CRÊPES (vg, gf) mushrooms & green onion	13
EGGS SARDOU (v) cornbread, artichoke, Creole hollandaise	15

## BRUNCH SWEET

RHUBARB & CUSTARD PIE (v)	7
SUGAR BEIGNETS (v) chicory coffee caramel sauce	6
PANCAKES coconut sorbet, berries Buckwheat crêpes (vg, gf) OR fluffy (v)	9
PECAN PIE (v) cane sugar ice cream	7

~ PO'BOY MENU AVAILABLE ~

~ JULEPS, BLOODY MARIES & SAZERACS ~

~ LAISSEZ LES BONS TEMPS ROULER ~