

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

SPECIAL TODAY

ROAST DUCK BREAST

cornbread, watercress & pomegranate,
okra & ham gumbo sauce

£18

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 **LIGHTER**

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 **RICH**

ZINFANDEL, California
Cline

9 36

CAB SAUV, California

- 52



PLAQUEMINE

SINCE **LOCK** 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

½ PRICE B4 6:30

£/ 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

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

SIDES

FRIED GREEN TOMATOES (v)	5
FRENCH QUARTER FRIES (vg, gf)	4
CHARD & PICKLED OKRA (vg, gf)	4
EGGPLANT & OKRA (vg, gf) Smothered with tomato	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

ENTRÉES

BLACKENED TROUT (gf) Cajun potato salad	18
BUTTERMILK-FRIED CHICKEN cheesy grits, pineapple, & tarragon gravy	13.5
POTATO GALLETTE 'BRABANT' (vg, gf) garlic, artichokes, mushrooms,	14
EGGS SARDOU (v) cornbread, artichoke, hollandaise	15

SUCRÉE

RHUBARB & CUSTARD PIE (v)	7
MINT GELATO PO'BOY (v) chocolate sauce	6.5
PIÑA COLLADA CUP (vg, gf) coconut sorbet, pineapple, rum	8
PECAN PIE (v) cane sugar ice cream	7

~ PO'BOY MENU AVAILABLE ~

~ JULEPS & SAZERACS ~

~ LAISSEZ LES BONS TEMPS ROULER ~