

Cornbread  
(20 mins)  
£8



Bacon beignet  
£6

### Fruits de Mer

Fine de Clair oysters	£18 for 6	Rockefeller oysters	£15 for 3
Louët Feisser oysters	£24 for 6	Chilli cheese oysters	£15 for 3
Boiled shrimp	£15 for 6	Oysters en brochette	£15 for 3

### Appetisers

Tasso smoked mackerel, toast	£12
Crab cake, ponchartrain sauce – shrimp gravy	£18
Shrimp ‘n grits, bacon, gravy	£12
Blackened chicken livers, red pepper jelly, watercress salad (gf)	£12

### Soup & Salad

Little gem, blue cheese, praline bacon, cherry tomatoes	£12
Watermelon, guindilla, pumpkin seed, buttermilk (v/gf)	£10
Shrimp & okra gumbo (gf)	£11 / £22
Chicken & sausage gumbo	£11 / £22

### Mains

Eggs Sardou – artichoke, spinach, cornbread, hollandaise (v)	£22
Halibut amandine, mash, green beans (gf)	£30
Quail, dirty rice, greens, tasso gravy	£27
Fried chicken, slaw, brabant potatoes, jus	£22
Grilled pork chop, white beans (gf)	£26

### Sides

Collard Greens (vg/gf)	£7
Grits (vg/gf)	£7
Asparagus, amandine – almond sauce (vg/gf)	£15

### Desserts

Beignets, chicory coffee caramel	£6
Strawberry pie	£9
Pecan pie	£9
Strawberry sorbet (vg/gf) or chocolate gelato (gf)	£6

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Inform us of allergies  
13.5% service discretionary

139 Graham St.  
N1 8LB  
@PlaquimineLock

<u>Sparkling</u>		<u>125</u>	<u>750</u>
Mas Macia <b>Macebo/Xarel-Lo/Parellada</b> , Odena, ES		£8	£41
Ernst Remy Grand Cru a Mailly-Champagne <b>Pinot Noir</b> , Champagne, FR		£15	£76
<u>White</u>			
2023 Da Vero <b>Cataratto</b> , Sicily, IT		£6	£29
2023 Pierre-Marie & Marie Luneau “Garance” <b>Melon</b> , Bourgogne, FR			£46
2022 Macon Chardonnay “Les Cadoles” <b>Chardonnay</b> , Chardonnay, FR		£10	£51
2023 Sturm “Andritz” <b>Chardonnay</b> , Friuli, IT			£54
2021 Raul Perez “Ultreia” <b>Godello</b> , Bierzo, ES			£55
2024 Serge Dagueneau Pouilly Fume <b>Sauvignon Blanc</b> , Loire, FR		£11	£55
2019 Rhys Vineyards “Alesia” <b>Chardonnay</b> , California, US			£70
2021 Walter Scott “Cuvee Anne” <b>Chardonnay</b> , Oregon, US			£71
2020 Deovlet <b>Chardonnay</b> , California, US			£74
2019 Nuits Blanches au Bouge “Au Bon Climat” <b>Chardonnay</b> , California, US			£88
2019 Donelan “Nancie” <b>Chardonnay</b> , FR			£103
2020 Les Meix Chavaux “Meursault” <b>Chardonnay</b> , FR			£116
2019 Domaine Jaques Prieur “Meursault” <b>Chardonnay</b> , FR			£131
<u>Rose</u>			
2022 Bernard & Olivier Coste “Rose Mont Rose” Pays d’Oc, FR			£38
2022 Ameztoi “Rubentis” <b>Hondarrabi Beltza/Zuri</b> , Txakolina, ES		£8	£43
2022 Chene Bleu “Le Rose” <b>Grenache/Mourvedre</b> , Vaucluse,			£52
2022 Tenuta delle Terre Nere “Etna Rosato” Sicily, IT			£54
<u>Red</u>			
2022 Silver Myn, <b>Cab sauv</b> , Stellenbosch, ZA		£6	£31
2022 Ribeira del Duero “Rippa Dorii” <b>Tempranillo</b> , ES		£8	£40
2021 Mas Martinet “Menuit” <b>Grenache/Priorato</b> , ES			£50
2023 Sebastien David “L’Hurluberlu” <b>Cab Franc</b> , FR		£10	£51
2021 Michael David “Freakshow” <b>Cab Sauvignon</b> , US			£59
2021 Walter Scott “La Combe Verte” <b>Pinot Noir</b> , US			£62
2018 W T Vitners “Columbia Valley” <b>Syrah</b> , Washington, US			£62
2021 Bachelet-Monnot “Bourgogne Rouge” <b>Pinot Noir</b> , FR			£64
2021 Frog’s Leap <b>Zinfandel</b> , California, US			£69
2021 Desire Lines “Winds of Change” <b>Syrah</b> , California, US			£71
2018 Jean Noel Gagnard “Santenay” <b>Pinot Noir</b> , FR			£88
2018 L’Usine “Sleepy Hollow” <b>Pinot Noir</b> , California, US			£117
2019 Rhys Vineyard “Alpine” <b>Pinot Noir</b> , California, US			£160