

main only £25
2 courses £30
3 courses £35



Beer of the Day
One More Pale Ale 330ml
£4

TO BEGIN

See Board for Oysters, Seafood & Snacks

STARTER

Fried Creole Vegetables green tomato, okra, heart of palm, remoulade (v)

Globe Artichoke hollandaise (v)

Shrimp 'n Grits bacon, gravy

Blackened Chicken Liver red pepper jelly, leaves

MAIN

Hen of the Woods Mushrooms fried egg, cornbread (v)

Hake Meunière celeriac mash, creamed spinach (*add a softshell crab +£7*)

Gumbo shrimp, sausage, chicken, okra

Blackened Pork Chop butter beans, chimichurri

Jambalaya (*for 2 or more, price per person*) creole rice, rabbit, asparagus, peas

SIDES £6

Fries creole spice (v)

Dirty Rice minced pork, chicken liver

Smothered Okra creole tomato sauce (v)

Grits Anson Mills stone-ground heritage corn, slow cooked (v)

DESSERT

Strawberry Pie

Pecan Pie bourbon whipped cream +£2

Beignets chicory caramel

inform us of allergies | 13.5% service discretionary | ask for vegan or childrens menu
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