

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

**Creole Tomato Salad** avocado, red onion, ravigôte (v)

**White Gazpacho** melon, cucumber (v)

**Shrimp 'n Grits** bacon, gravy

**Crabcake** ponchartrain sauce **+£8**

### MAIN

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

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

**Gumbo** shrimp, sausage, rabbit, 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

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

**Smothered Okra** creole tomato sauce (v)

**Peas 'n Peas** green and field, ham hock

**Wedge Salad** cherry tomatoes, praline bacon, stilton ranch

### DESSERT

**Pecan Pie** bourbon whipped cream **+£2**

**Strawberry Pie**

**Beignets** chicory caramel

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