



### STARTER

<b>Creole Tomato Salad</b> avocado, red onion, pumpkin seeds (vg)	£6
<b>White Gazpacho</b> almonds, cucumber, melon (vg)	£6
<b>Shrimp 'n Grits</b> bacon, gravy	£10
<b>Crabcake</b> ponchartrain sauce, slaw	£14

### MAIN

<b>Maitake Mushrooms</b> fried egg, cornbread (v)	£26
<b>Hake Meunière</b> celeriac mash, creamed spinach	£26
<b>Gumbo</b> shrimp, sausage, chicken, okra	£22
<b>Blackened Pork Chop</b> butter beans, chimichurri	£26
<b>Jambalaya</b> creole rice, rabbit, smoked sausage, courgette	£28
<b>Crawfish Boil</b> sausage, potatoes, corn, celery, garlic	£35

### SIDE

<b>Fries</b> creole spice (v)	£6
<b>Dirty Rice</b> minced pork, chicken liver	
<b>Grits</b> Anson Mills stone-ground heritage corn, slow cooked (v)	
<b>Smothered Okra</b> creole tomato sauce (v)	
<b>Wedge Salad</b> cherry tomatoes, praline bacon, stilton ranch	

### DESSERT

<b>Pecan Pie</b> bourbon whipped cream	£10
<b>Strawberry Pie</b>	£10
<b>Beignets</b> chicory coffee caramel	£6

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