



### STARTER

<b>Wedge Salad</b> cherry tomatoes, praline bacon, stilton ranch	£6
<b>Macques Choux</b> sweetcorn salsa (vg)	£6
<b>Shrimp 'n Grits</b> bacon, gravy	£10
<b>Crabcake</b> ponchartrain sauce, slaw <i>add 3 shrimp for £4.5</i>	£14

### MAIN

<b>Eggs Sardou</b> artichoke, spinach, cornbread (v)	£18
<b>Gumbo</b> crawfish, sausage, okra	£16
<b>Blackened Chicken</b> red beans, rice	£20
<b>Jambalaya</b> creole rice, duck, smoked oyster	£28

### 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>Green Beans</b> pepitas (vg)	

### DESSERT

<b>Pecan Pie</b> bourbon whipped cream	£10
<b>Sweet Potato Pie</b>	£10
<b>Beignets</b> chicory caramel	£6
<b>Blackberry Sorbet</b>	£4

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