

ROAD TO DIXIELAND

3-COURSE MENU

STARTER

(please choose one)

HICKORY GLAZED BURNT ENDS

12-hour roasted beef brisket coated in a unique blend of spices served crispy in a buttermilk batter coating with a sweet and smoky barbecue firecracker glaze

CHIPOTLE BLACKENED CHICKEN

Tender flame grilled chicken glazed with a sweet and spicy chipotle and pineapple jam, with charred cob wheels and creamed avocado

BUFFALO CAULIFLOWER WINGS

Crispy cauliflower florets coated in a unique house blend of southern spices, served with a rich creamy blue cheese dipping sauce

BARBECUED HALLOUMI & KALE SALAD

Grilled radicchio, hazelnuts, pomegranate molasses, chilli, black beans, charred pepper, sesame seeds, finished with southwestern dressing and honey drizzle

BOOTLEGGER'S MOONSHINE CHICKEN

MAIN COURSE

(please choose one)

Flamed in a unique blend of Southern herbs and spices, finished with a Tennessee Whisky cream, salsa bandera, skin-on fries

NEW ORLEANS CAJUN SALMON

Southern state dirty rice, tender stem broccoli and our own special lightly spiced cream sauce, juicy grilled lemon and peppery watercress

LOUISIANA BURGER

Our flamed burger, with 200g of pure beef, tomato jam, Monterey Jack, red onions, burger sauce, beef tomato, lettuce, gherkins, skin-on fries

WOT, NO MEAT!?!

Flamed plant-based burger served in a brioche bun, topped with applewood smoked vegan cheese, finished with beetroot slaw, crispy gem and tomato accompanied by skin-on fries

DESSERT

(please choose one)

STICKY TOFFEE PUDDING

Vanilla ice cream, creamed butterscotch

VANILLA & BISCOFF CHEESECAKE

Deep filled vanilla cheesecake finished with Biscoff crumb and fudge sauce, served with a sweet mixed berry compote and cocoa

£35 PER PERSON

Price includes VAT,
15% discretionary service charge
will be added to the final bill

