

MISSISSIPPI BOAT 3-COURSE MENU

STARTER

(boards to share)

CHIPOTLE BLACKENED CHICKEN

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

SOUTHERN CRAB CAKES WITH RÉMOULADE DIPPING SAUCE

Crispy crab cakes with creamy, tangy sauce

BARBECUED BRISKET BURNT ENDS

Crispy beef brisket, glazed in our own smoked barbecue sauce, served with red and white slaw, thick and creamy soured cream

CHARRED ARTICHOKE & SPINACH FONDUE

Bubbly and golden brown dip, garlic and rock salt sourdough bread

SOUTHERN CRAB CAKES WITH RÉMOULADE DIPPING SAUCE

Crispy crab cakes with creamy, tangy sauce

NEW ORLEANS FLAMED SALMON FILLET

MAIN COURSE

(please choose one)

Juicy salmon fillet coated in our unique blend of blackened spices and herbs, tender stem broccoli, rich cream cheese and Cajun spiced velouté

30-DAY AGED PRIME RIBEYE 9oz (255g)

Green peppercorn sauce, lemon dressed watercress, beer braised onions, oven dried beef tomato, accompanied by 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

THE SURFING PIG & ROOSTER

Mesquite black Gascony ribs, Bootlegger's moonshine chicken and two giant shell-on tiger prawns accompanied by skin-on fries

DESSERT

(please choose one)

VANILLA & BISCOFF CHEESECAKE

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

PECAN PIE

Chantilly, cherry gel, toasted pecan

£55 PER PERSON

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

