

# $£ 55$ SET MENU 

Minimum of 10 people.<br>Pre-order minimum 72 hours in advance.<br>Other vegan options available in advance on request

WARM SOURDOUGH BREAD FOR THE TABLE vg
Salted butter \& virgin olive oil, herbed chicken butter

## STARTERS

## 3 COLCHESTER OYSTERS

- Raw on the half shell with chilli and coriander dressing GF
- Grilled with garlic butter and breadcrumbs

AMERICANA CAJUN GUMBO
Smoked sausage, chicken, holy trinity, homemade cornbread

6 SMOKED BRITISH CHICKEN WINGS gF
Homemade ranch or blue cheese dressing
HAYMARKET ARTICHOKE \& SPINACH DIP
With fresh baked tortilla chips
HOMEMADE GUMBO
Okra, sweet potato, holy trinity and tortilla chips

## MAINS <br> Includes a selection of fries, Southern green beans and bacon, and sunshine salad for the table

DRY-AGED FLAT IRON STEAK $90 z(255 \mathrm{~g})$ GF
Black garlic butter and smashed loaded potato with bacon
SLOW SMOKED BABY BACK PORK RIBS GF
Americana BBO sauce, French fries, pit beans, slaw
CREOLE JAMBALAYA TAGLIATELLE
Shrimp, smoked sausage, holy trinity
BLACKENED SEARED SALMON FILLET ${ }^{+}$
N'Awlins cream sauce, seasoned greens

## AMERICANA CAJUN GUMBO

Smoked sausage, chicken, holy trinity, homemade cornbread and rice

## AMERICANA VEGAN CHILLI vgigF

Seasoned rice, tortilla chips, beans, avocado, fresh jalapenos, bell pepper, cilantro

## AMERICANA VEGAN BURGER

Vegan cheddar, vegan slaw, salad, French fries

## DESSERTS

A selection of ice creams and sorbets is available as an alternative

## ALABAMA PECAN PIE

Chantilly, cherry gel, toasted pecan
CHOCOLATEY CHOCOLATE TART
Chantilly, raspberry sorbet, caramelised white chocolate

CARROT CAKE
Cream cheese icing, walnut crumbs,
ice cream - ask for flavours
VANILLA LEMON CHEESECAKE
Mixed berries, strawberry coulis, granola crumbs

