



SET MENU

TWO COURSES – £22

THREE COURSES – £26

Available Monday to Friday.

(Monday – Friday until 6.30pm)

STARTERS

AMERICANA CAJUN GUMBO

Smoked sausage, chicken, holy trinity, homemade cornbread

NASHVILLE CAULIFLOWER BITES VG

Seasoned panko breadcrumbs, herb dip

6 SMOKED BRITISH CHICKEN WINGS GF

Homemade ranch or blue cheese dressing

MAINS

28-DAY AGED FLAT IRON STEAK 9oz (255g) GF (+£4 surcharge)

Black garlic butter and smashed loaded potato with bacon

SLOW SMOKED BABY BACK PORK RIBS GF

Americana BBQ sauce, French fries, pit beans, slaw

CREOLE JAMBALAYA TAGLIATELLE

Shrimp, smoked sausage, Holy Trinity

BLACKENED SEARED SALMON FILLET†

N'Awlins cream sauce, seasoned greens

DESSERTS

ICE CREAMS & SORBETS 3 scoops V | GF

Ask for flavours and for VG options

VANILLA LEMON CHEESECAKE V

Mixed berries, strawberry coulis, granola crumbs

SIDES

FRENCH FRIES VG | GF 4

With Ranch dressing V 5

SMASHED LOADED POTATO GF 5

Jack cheese, butter, sour cream, bacon, scallions

HOMEMADE VEGAN SLAW VG | GF 4.5

SOUTHERN GREEN BEANS WITH BACON GF 5

GALVESTON PIT BEANS WITH BACON GF 5

SUNSHINE STATE SIDE SALAD VG | GF 6

Avocado, Pecans, mixed salad, sweet onion vinaigrette

SESAME & CHILLI BROCCOLI VG | GF 6

MAC & CHEESE V 6

SHARPENERS

PROSECCO 125ml 7.5

CHARLES HEIDSIECK NV BRUT RÉSERVE 125ml 15

ROSE NEGRONI 13

Bitter yet refreshing (with Malfy Rose Grapefruit Gin)

HUGO SPRITZ 12

Crisp and botanical (prosecco, elderflower, mint)

TEQUILA MARTINI 13

NIBBLES

MARINATED NOCELLARA OLIVES VG | GF 4

TOASTED PECANS VG | GF 4

BILTONG BEEF JERKY 5

WARM SOURDOUGH LOAF 5

Salted butter & oil V or Herbed chicken butter

3 COLCHESTER OYSTERS

- Raw on the half shell with chilli and coriander dressing GF

- Grilled with garlic butter and breadcrumbs

HAYMARKET ARTICHOKE & SPINACH DIP V

With fresh baked tortilla chips

AMERICANA CAJUN GUMBO

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

MCALLEN TEXAS CHILLI GF

Homemade cornbread and rice, cheddar, sour cream, fresh jalapenos, scallions

VEGAN CREOLE RATATOUILLE VG

Couscous, burglur wheat, toasted pumpkin seed, bread

AMERICANA VEGAN CHILLI VG | GF

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

CARROT CAKE V

Cream cheese icing, walnut crumbs, orange coulis, ice cream – ask for flavours

V These dishes are made from ingredients that do not contain meat or fish.

VG These dishes are not made with any animal products.

GF Dishes are made from products which do not contain gluten as an ingredient.

† Fish dishes may contain small bones.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food.

We follow good hygiene practices in our kitchen but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item.

We advise you speak to a member of staff if you have any food allergies or intolerance.

A discretionary service charge of 15% will be added to your final bill. We accept all major credit and debit cards. All prices are inclusive of VAT at the current rate.

We welcome your feedback. Please speak to a member of our management team or email us at: info@americanalondon.co.uk

@AMERICANALONDON

