

LIGHT BITES

MARINATED OLIVES VG GF	6	WARM SOURDOUGH LOAF v	7
TOASTED ALMONDS VG GF	6.5	SOUTHERN CORNBREAD v	7
BILTONG BEEF JERKY GF	7.5	CRISPY POLENTA FRIES v	8.5

SMALL PLATES OF THE SOUTHERN ROADHOUSE

SEA SOUTHERN CRAB CAKES WITH RÉMOULADE DIPPING SAUCE †	19	MARGARITA PRAWN QUESADILLA †	17.5
<i>Crispy crab cakes with creamy, tangy sauce</i>		<i>Juicy tiger prawns marinated in chillies, garlic and herbs, flamed and served in a tortilla cup with guacamole, salsa and Margarita dressing</i>	
HALF A PINT OF PRAWNS (240g) † GF	20	SMOKED HADDOCK & LEEK FONDUE †	14
<i>Served with a creamy ranch salad cream and grilled burnt salted lemon</i>		<i>Pickled jalapeños, salted lemon marmalade, garlic and rock salt Texas sourdough bread</i>	
LAND BAMBOOZLED PORK BELLY GF	12	LOUISIANA INSPIRED BRISKET FLUTE	14
<i>Flame grilled pork belly on a bamboo skewer glazed with a sweet apple and chilli marmalade</i>		<i>Jack cheese & lime buttermilk cream, tomato and pickled cucumber jam, chopped chillies and spring onions</i>	
CANDY GLAZED CHICKEN	11	BOUDIN SAUSAGE & CRACKER CRUMB LOLLIPOPS	13
<i>Flame grilled on bamboo, beetroot slaw, salsa bandera, red amaranth</i>		<i>Americana kitchen made pork boudin sausage coated in a spiced cracker crumb and served with a smoked barbecued sour cream</i>	
SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO POT	14		
<i>Scallions, chillies, soured cream, home-made cornbread</i>			
PLANT BUFFALO CAULIFLOWER WINGS v	10	FLAME ROASTED GARLIC CORN COBS v GF	9
<i>Juicy cauliflower florets in a crispy smoked batter and accompanied by a creamy blue cheese sauce</i>		<i>Nashville Picante mopping sauce</i>	
WILD MUSHROOM AND ROASTED CHESTNUT SOUP VG (GF AVAILABLE)	12	CHARRED ARTICHOKE & SPINACH FONDUE	13
<i>Hearty and creamy soup with a hint of sweetness</i>		<i>Bubbly and golden brown dip, garlic and rock salt Texas sourdough bread</i>	

DIXIELAND BURGERS

All our burgers come with a choice of skin-on fries, side salad or crispy polenta fries (+£2)

SEA SOFT SHELL CRAB BURGER † (GF AVAILA-	26		
<i>Crispy tempura fried soft shell crab, served in a toasted brioche with salad, slaw, pickles and guacamole</i>			
LAND FLAMED VENISON BURGER (GF AVAILA-	25	LOUISIANA BURGER (GF AVAILABLE)	22
<i>Toasted brioche, topped with Mrs Bell's Blue Cheese, salad, ranchero sauce, redcurrant and tomato jam</i>		<i>Our flamed burger, with 200g of pure beef, tomato jam, Monterey Jack, red onions, burger sauce, beef tomato, lettuce, gherkins</i>	
PLANT WOT, NO MEAT?!? VG (GF AVAILABLE)	19		
<i>Our flamed plant-based burger served in a flamed vegan brioche bun with crispy salad and tomato, red and white vegan slaw and smoked applewood vegan cheddar</i>			

LARGE PLATES OF THE DEEP SOUTH... AND BEYOND

SEA NEW ORLEANS FLAMED SALMON FILLET † GF	28	IRON BAKED COD STEAK † GF	30
<i>Juicy salmon fillet coated in our unique blend of blackened spices and herbs, tender stem broccoli, rich cream cheese and Cajun spiced velouté</i>		<i>Red pepper, chickpea and courgette estouffade, aubergine, tomato and coriander salsa</i>	
LAND MESQUITE BLACK GASCONY RIBS WITH KENTUCKY STRAIGHT WHISKEY BBQ GF	28	SMOKED FIRECRACKER LAMB GF	28
<i>Served with skin-on fries and home-made slaw. Add a shot of "Woodford reserve" for the ultimate southern kick (+£5)</i>		<i>Slow barbecued smoked lamb shoulder coated in our own special recipe rub, served with new potato and scallion salad, and grilled baby gem, finished with a sweet and hot red currant and jalapeños syrup</i>	
12-HOUR TEXAS RED BRISKET CHILLI & SOUTHERN DIRTY RICE	22	PIG & ROOSTER PLATE GF	27
<i>Pulled and ground beef brisket bound in chilli sauce with a smoky blend of herbs and spices, Louisiana dirty rice, soured cream and corn bread</i>		<i>Half mesquite black Gascony ribs with Bootlegger's Moonshine Chicken, skin-on fries</i>	
SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO	23	BOOTLEGGERS MOONSHINE CHICKEN GF	20
<i>Scallions and chillies, soured cream, Southern Dirty rice, home-made cornbread</i>		<i>Flamed in a unique blend of herbs and Southern spices, finished with a Tennessee Whisky cream, salsa bandera, skin-on fries</i>	
PLANT VEGAN AMERICANA CHILLI VG	16	MRS KIRKHAM'S CHILLI POT PIE	21
<i>Seasoned rice, tortilla chips, beans, avocado, fresh jalapeños, bell pepper, coriander</i>		<i>Pulled brisket chilli, topped with Mrs Kirkham's cheesy potato mash, tender stem broccoli</i>	
MAMMA'S 4-CHEESE MACARONI v	16	SOUTHWESTERN SALAD VG GF	15
<i>A classic American comfort food: baked pasta with Cream cheese, Mozzarella, Parmesan cheese, Cheddar, garlic and rock salt Texas sourdough bread</i>		<i>Mixed fresh salad greens, guacamole, red quinoa, charred corn, tomato, black beans, red onion</i>	
		<i>add Cajun chicken</i>	£8
		<i>add two Prawns skewers</i>	£12

FLAMED STEAKS

All our steaks come with a choice of skin-on fries side salad or crispy polenta fries (+£2)

TOMAHAWK STEAK 32oz (900g) GF	88	SKIN-ON FRIES VG GF	6.5
<i>On-the-bone rib steak, with your choice of two sides. Please allow us extra time to cook it</i>		CRISPY POLENTA FRIES v	8.5
PRIME RIBEYE 12oz (340g) GF	39	<i>Garlic aioli & herb mopping sauce</i>	
<i>Great combination of flavour, tenderness and marbling from grass-fed Hereford Angus cattle</i>		LOADED CHILI FRIES	9
PRIME RUMP HEART 9oz (255g) GF	28	MRS KIRKHAM'S CHEESY POTATO CHAMP GF	8.5
<i>Our leanest steak, bursting with succulent flavours</i>		<i>Creamy mashed potatoes with cheese, spring onions</i>	
"CAJUN COUNTRY" FLAT IRON 9oz (255g) GF	27	ONION RINGS v	7
<i>28 day aged flat iron steak coated in a unique blend of herbs and spices with soothing soured cream</i>		MAC & CHEESE v	8.5
		SUNSHINE STATE SIDE SALAD VG GF	7
		HOMEMADE SLAW v	6
		TENDER STEM BROCCOLI VG GF	8.5
		FLAMED GRILLED FLAT MUSHROOMS VG GF	8.5

SAUCES

PEPPERCORN SAUCE GF	2.5	GARLIC BUTTER GF	2.5
BOOTLEGGERS MOONSHINE SAUCE GF	2.5	NEW ORLEANS CREAM SAUCE GF	2.5