



a taste of
THE SOUTH
Menu

STARTERS

Fried green tomatoes with remoulade sauce £7

The secret's in the sauce... Little is known about the origins of this dish, but it's unlikely to have been created in Alabama, we do know it was made famous worldwide by the book, and later film: 'Fried green tomatoes at the Whistle Stop Café' set in Alabama

Pimento cheese dip with sourdough toast £7.50

A creamy, tangy cheese referred to in the Southern States as the 'Carolina Caviar'

Carolina crab cake £8.50

One of Abraham Lincoln's favorite dishes, a mix of African, Native American and French influences formed the modern crab cake recipe, which was essentially a way to reduce waste in the crabbing industry, and to make the crab more accessible to a wider consumer market

Grilled peach salad with tomatoes and fresh basil £8

Inspired by the Italian antipasto, in Georgia it's known as 'summer on a plate'

MAINS

Southern fried chicken and waffles, with crispy steaky bacon and white gravy £18.50

Iconic within the American soul food and jazz culture, chicken and waffles became popular nationwide in the 30s as a meal to serve for both breakfast or dinner for workers and musicians leaving jazz clubs in the early hours of the morning

Brisket, mash, pit beans, grilled corn and gravy £19.50

Brought to the US by Jewish immigrants, brisket soon found a home within the massive Texas cattle trade and the barbecue restaurants quickly made it the most popular meal in the state

Lobster mac and cheese £19.50

The traditional comfort food with creamy cheese and rich flavor, lobster mac and cheese is closely associated with family gatherings in the American South, church events, weddings and thanksgiving. Because of this it's become the ultimate 'moms' secret recipe' dish

Blackened catfish, okra and dirty rice £18

A relatively new method. Blackening is a Cajun cooking style where the fish is dipped in butter and sprinkled with thyme, oregano, chili pepper, peppercorns, salt, garlic and onion – then charred at a high temperature

Shrimp Po Boy and Cajun fries £17.50

A crispy, tasty sandwich in New Orleans French bread. A Depression-era eatery is thought to have coined the phrase by giving away sandwiches to those in need or 'poor boys'

Jambalaya (VE) £16.50

A spiced vegetable and rice dish coming from the Provençal word 'jambalaia' meaning mish mash. This is a Cajun dish from Louisiana mixing influences from West Africa, Spain and France

Chicken, sausage and prawn Gumbo with rice £16.50

A stew from the Gulf coast, served with the Cajun 'Holy Trinity' – bell peppers, celery and onions, and thickened with the East African Okra plant

DESSERTS

Pecan pie £6.50

Despite its sweetness as a dessert, the pecan pie contains 19 different vitamins and minerals and is said to reduce the risk of heart disease – according to Three Brothers Bakery – the biggest pecan pie distributors in Texas

Beignets £6

The state doughnut of Louisiana, the main differences are that beignets are yeasted dough, square and without a filling but served with powdered sugar

Key lime pie £7

The famous Floridian dessert, the tangy and creamy pie, has been immortalised in music and pop culture. Watch a film based in the Florida Keys and you will undoubtedly see this dish on the screen

Peach cobbler £7.50

Based on the English steamed desserts such as jam sponge or spotted dick, and mixed with the abundance of Georgia peaches. This dessert is often referred to as the symbol of Southern Hospitality

