

## MEAT

### PORK BELLY

STICKY GLAZED PORK BELLY  
WITH APPLE PUREE & CRISPY  
CRACKLING **11.95**

### MEDALLION OF BEEF

MEDALLION OF FILLET ON BUTTERED,  
CRUSHED NEW POTATOES WITH  
PEPPERCORN SAUCE **9.95**

### GUMBO

A CLASSIC OF NEW ORLEANS.  
A HEAVILY SEASONED STEW WITH  
SLOW ROAST CHICKEN, PRAWNS,  
SPICY SAUSAGE AND RICE **9.95**

### CHICKEN WINGS

CAJUN MARINATED CHICKEN WINGS  
TOSSED IN YOUR CHOICE OF SAUCE:  
**BOURBON BBQ / LOUISIANA HOT 7.95**

### VENISON STEAK

PAN FRIED VENISON STEAK SERVED  
ON A BOURBON AND MUSHROOM  
RISOTTO **14.95**

### JAMBALAYA

JAMBALAYA, MEANING 'JUMBLED':  
A SPICY CREOLE RICE DISH OF PRAWNS,  
CHICKEN AND SPICED SAUSAGE **9.95**

### FILLET BEEF CARPACCIO

FILLET BEEF CARPACCIO WITH  
WASABI MAYONNAISE, TOASTED  
PINE NUTS & FRESH LEAF CELERY **11.95**

### DUCK SPRING ROLLS

SHREDDED SLOW COOKED AROMATIC  
DUCK & CRISPY VEGETABLE SPRING ROLLS,  
WITH SWEET CHILLI DIPPING  
SAUCE **9.95**

### LAMB KOFTA

MINCED LAMB MIXED WITH HERBS  
AND SPICES, GRILLED AND SERVED  
ON A FLAT BREAD WITH TOMATOES,  
PICKLED RED ONION AND SALAD,  
TAHINI & LEMON YOGURT **8.95**

### CLASSIC BURGER

A 6OZ SEASONED BEEF BURGER  
GRIDDLED AND TOPPED WITH ONION,  
MONTERAY JACK CHEESE, LETTUCE  
& LOUISIANA COMEBACK SAUCE **9.95**

# n o l a

## FOOD MENU

Our food menu is designed to be served  
in smaller portions to give you the chance  
to taste a variety of our food. We recommend  
ordering two dishes with a side per person

MARINATED OLIVES \_\_\_\_\_ **3.95**  
WARM BAKED SOURDOUGH \_\_\_\_\_ **3.25**

### VEGAN JAMBALAYA V G

ARTICHOKE HEARTS AND SPICED SEITEN  
SAUSAGE JUMBLED WITH PEPPERS,  
ONIONS AND SPICY RICE **8.95**

### CAULIFLOWER & CUMIN FRITTERS V

CRISPY CAULIFLOWER AND CUMIN  
FRITTERS WITH A SPICY TOMATO  
AND HERB SALSA **7.95**

### SIDES

OLD BAY SEASONED  
FRENCH FRIES V **3.50**

SWEET POTATO FRIES V **4.25**

ICEBERG WEDGE, BLUE CHEESE  
DRESSING, AND BACON BITS **4.25**

ROCKET SALAD, SHAVED PARMESAN  
AND A BALSAMIC DRESSING **4.25**

DIRTY RICE: TRADITIONAL CREOLE DISH  
OF WHITE RICE COOKED WITH BEEF,  
GREEN PEPPER, CELERY & ONION,  
CAYENNE & BLACK PEPPER **3.95**

PAN FRIED TENDERSTEM BROCCOLI  
WITH CHILLI BUTTER & FLAKED  
TOASTED ALMONDS V **4.95**

HOUSE SALAD V **4.25**

ONION RINGS V **3.95**

COLESLAW V **3.95**

### BURRATA V

CREAMY ITALIAN BURRATA  
WITH RED AND YELLOW TOMATOES,  
TOPPED WITH FRESH BASIL PESTO **7.95**

### MAC 'N' CHEESE V

MACARONI PASTA BAKED IN A RICH  
CHEESE SAUCE WITH A GRATINATED  
CHEESE TOPPING **6.95**

### VEGAN MAC 'N' CHEESE V G

TENEDSTEM BROCCOLI & MACARONI PASTA  
BAKED IN A VEGAN CHEESE SAUCE AND  
TOPPED WITH A GRATINATED CHEESE  
TOPPING **7.95**

### VEGAN BURGER V G

A MOVING MOUNTAINS PLANT-BASED BURGER  
IN A VEGAN BUN WITH LETTUCE, TOMATO  
AND PLANT-BASED CHEESE **9.95**

## FISH

### GRILLED OYSTERS

OYSTERS TOPPED WITH GARLIC,  
CAYENNE & TABASCO BUTTER  
AND PARMESAN **9.95**

### GARLIC & CHILLI PRAWNS

PAN FRIED PRAWNS IN GARLIC BUTTER  
AND FINISHED WITH FRESH CHILLI  
AND HERBS **9.95**

### MUSSELS

FRESH MUSSELS COOKED IN A SPICY  
TOMATO BROTH WITH WHITE WINE  
AND A TOUCH OF CAYENNE, SERVED  
WITH SOURDOUGH **9.95**

### MONK FISH

CAJUN RUBBED MONKFISH CHEEKS  
ON A BED OF CHARRED BABY STEM  
BROCCOLI **12.95**

### CRISPY FRIED CALAMARI

SIMPLY SERVED WITH TARTAR  
SAUCE AND FRESH LEMON **9.95**

### SEABASS FILLET

PAN FRIED SEABASS FILLET SERVED  
ON ROASTED BUTTERNUT SQUASH  
DRIZZLED WITH SALSA VERDE **12.95**

### CRAB ARANCINI

LUMPFISH CRAB MEAT RISOTTO BALLS  
SERVED WITH CHILLI AIOLI **8.95**

### PAN SEARED SCALLOPS

BUTTERY PAN SEARED SCALLOPS  
SERVED ON BLACK PUDDING  
WITH A PEA PURÉE **10.95**

### SMOKED SALMON TIMBALE

SMOKED SALMON & PRAWN TIMBALE,  
WITH ROCKET SALAD AND PICKLED  
BEETROOT **9.95**

### TERIYAKI GLAZED SALMON

GRILLED TERIYAKI GLAZED SALMON  
SERVED ON A CRUNCHY ASIAN SLAW  
WITH CRISPY SEAWEED **10.95**

***Dishes may contain allergens.  
If you have any diet requirements,  
please ask a member of our team***