

nola

FOOD MENU

Our food menu is designed to be served in petite portions, giving you the chance to explore a variety of flavours. We recommend ordering two dishes with a side, per person.

MEAT

PORK BELLY

STICKY GLAZED PORK BELLY WITH APPLE PUREE & CRISPY CRACKLING 11.95

MEDALLION OF BEEF

FILLET BEEF MEDALLION SERVED ON BUTTERED CRUSHED NEW POTATOES WITH PEPPERCORN SAUCE 9.95

GUMBO

A CLASSIC OF NEW ORLEANS; A HEAVILY SEASONED STEW WITH SLOW ROASTED CHICKEN, PRAWNS, SPICED SAUSAGE AND RICE 9.95

CHICKEN WINGS

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

GLAZED BEEF SHORT RIB

GLAZED SHORT RIB OF BEEF SERVED IN A STEAMED BAU BUN WITH PICKLED MUSTARD, CORIANDER, RED ONION AND CHILLI SLAW 11.95

DUCK SPRING ROLLS

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

JAMBALAYA

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

LAMB KOFTA

GRILLED MINCED LAMB WITH HERBS AND SPICES, SERVED ON A FLAT BREAD WITH TOMATOES, CUCUMBER, OLIVES AND RED ONION 8.95

SOUTHERN FRIED CHICKEN BURGER

SOUTHERN FRIED CHICKEN BREAST FILLET BURGER WITH HASH BROWN, CHEESE AND BBQ SAUCE, SERVED WITH FRIES (ADD STREAKY SMOKED BACON +1) 12.95

CLASSIC BURGER

2 X 3OZ SEASONED BEEF PATTIES TOPPED WITH CHEESE IN A BRIOCHE BUN, WITH FRIES. (ADD STREAKY SMOKED BACON +1) 12.95

FISH

GRILLED OYSTERS

OYSTERS TOPPED WITH A SPICY GARLIC BUTTER, GRILLED WITH PARMESAN SHAVINGS 9.95

GARLIC CHILLI PRAWNS

PAN FRIED PRAWNS IN GARLIC BUTTER FINISHED WITH FRESH CHILLI & HERBS IN A SPICY TOMATO SAUCE 9.95

OCTOPUS

CHARGRILLED OCTOPUS TENTACLE SERVED ON A SAFFRON AND MUSSEL RISOTTO 12.95

MUSSELS

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

MONKFISH

CAJUN RUBBED MONKFISH CHEEKS ON TENDERSTEM BROCCOLI, WITH LEMON BUTTER 12.95

CRISPY FRIED CALAMARI

SALT & PEPPER FRIED CALAMARI SIMPLY SERVED WITH TARTAR SAUCE AND LEMON 9.95

CRAB ARANCINI

LUMPFISH CRAB MEAT IN SAFFRON RISOTTO BALLS, SERVED WITH CHILLI AIOLI 8.95

PAN SEARED SCALLOPS

BUTTERY PAN SEARED SCALLOPS SERVED ON A LEEK CREAM WITH SAGE AND BACON 10.95

TERIYAKI GLAZED SALMON

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

CURED SALMON TARTARE

BEETROOT & VODKA CURED SALMON, CAPERS & GHERKINS WITH A HINT OF CAYENNE PEPPER, SERVED WITH SOURDOUGH BREAD 11.95

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

MARINATED OLIVES 3.95
WARM BAKED SOURDOUGH 3.25

VEGAN JAMBALAYA VEG

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

SOUTHERN FRIED CAULIFLOWER

SOUTHERN FRIED CAULIFLOWER FLORETS TOSSED IN A STICKY SESAME DRESSING 8.95

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

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

MOZZARELLA V

SOFT MOZZARELLA SERVED WITH HEIRLOOM BEETROOT, CHERRY TOMATOES AND EXTRA VIRGIN OLIVE OIL 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 VEG

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

VEGAN BURGER VEG

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