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Restaurant

Authentic Fresh Cajun Cuisine

Two dishes & a side: 21.00 per person

SUNDAY TO THURSDAY 12-7pm | FRIDAY 12-5pm

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

Meat

Pulled Pork Arancini

TWO PULLED PORK ARANCINI SERVED ON CHIPOTLE MAYONNAISE 8.00

Beef Medallion

FILLET BEEF MEDALLION SERVED ON BUTTERED CRUSHED NEW POTATOES WITH PEPPER CORN SAUCE 11.00

Jambalaya

JAMBALAYA, MEANING 'JUMBLED': A SPICY CREOLE RICE DISH OF PRAWNS, CHICKEN AND SPICED SAUSAGE 11.00

Gumbo

A CLASSIC OF NEW ORLEANS: A WELL SEASONED STEW WITH SLOW ROASTED CHICKEN, PRAWNS, SPICED SAUSAGE AND DIRTY RICE 11.00

Duck Spring Rolls

SHREDDED SLOW COOKED AROMATIC DUCK & CRISPY VEGETABLE SPRING ROLLS, WITH SWEET CHILLI DIPPING SAUCE 10.00

Lamb Kofta

GRILLED MINCED LAMB WITH HERBS & SPICES, SERVED ON A FLAT BREAD WITH TOMATOES, CUCUMBER, OLIVES AND RED ONION 9.00

Chicken Shewers

GRILLED MARINATED CHICKEN SKEWERS, SERVED ON SHREDDED LETTUCE, CABBAGE AND CARROT, WITH TZATZIKI 10.00

Pork Belly

STICKY GLAZED PORK BELLY WITH APPLE PUREE & CRISPY CRACKLING 12.00

Pulled Beef Bao

SLOW COOKED BEEF BRISKET, PULLED WITH BBQ SAUCE, SERVED IN A STEAMED BAO BUN WITH PICKLED MUSTARD, CORIANDER, RED ONION & CHILLI SLAW 10.00

Chicken Wings

CAJUN MARINATED CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE: Bourbon BBQ / Louisiana Hot 9.00

BBQ Baby Back Ribs

SLOW COOKED PORK LOIN RIBS MARINATED WITH BBQ SAUCE, SERVED WITH SLAW 11.00

Classic Burger

A 60Z SEASONED BEEF PATTY, LITTLE GEM LETTUCE, TOMATO, CHEDDAR AND LOUISIANA COME BACK SAUCE 11.00 (ADD STREAKY SMOKED BACON +1)

Southern Fried Chicken Breast

SOUTHERN FRIED CHICKEN BREAST FILLET BURGER WITH HASH BROWN, CHEDDAR CHEESE & BBQ SAUCE 10.00 (ADD STREAKY SMOKED BACON +1)

Meat Platter

A Selection Of Meat Dishes

PORK BELLY, CHICKEN SKEWER, DUCK SPRING ROLL, PULLED PORK ARANCINI, CAJUN CHICKEN WINGS, SERVED WITH ONION RINGS & LOADED FRIES 35.00

Fish Platter

A Selection Of Fish Dishes

TERIYAKI GLAZED SALMON, CALAMARI, CRAB ARANCINI, BREADED PRAWNS AND BBQ HADDOCK GOUJONS SERVED WITH DIRTY FRIES & CAJUN MAYO 35.00

Grilled Oysters

OYSTERS TOPPED WITH A SPICY GARLIC BUTTER, AND GRILLED WITH PARMESAN SHAVINGS 11.00

Pan Seared Seabass

PAN SEARED FILLET OF SEABASS ON TOASTED SOURDOUGH WITH CHERRY TOMATOES & BEURRE BLANC 12.00

Garlic Chilli Prawns

PAN FRIED PRAWNS IN A GARLIC BUTTER FINISHED WITH FRESH CHILLI AND HERBS 10.50

Mussels

FRESH MUSSELS COOKED IN A SPICY TOMATO BROTH WITH WHITE WINE AND A TOUCH OF CAYENNE, SERVED WITH SOURDOUGH 11.00

BBQ Haddock Goujons

BBQ SPICED FRIED HADDOCK GOUJONS SERVED IN A SOFT TACO WITH A NEW ORLEANS REMOULADE 9.00

Pan Seared Scallops

BUTTERY PAN SEARED SCALLOPS SERVED ON A LEEK CREAM WITH SAGE AND BACON 12.00

Crispy Fried Calamari

SALT & PEPPER FRIED CALAMARI SIMPLY SERVED WITH TARTAR SAUCE AND LEMON 11.00

Teriyaki Glazed Salmon

GRILLED TERIYAKI GLAZED SALMON SERVED ON A CRUNCHY ASIAN SLAW WITH CRISPY SEAWEED 12.00

Cajun Fish Stew

MIXED FISH AND SHELLFISH IN A CAJUN SPICED BROTH SERVED WITH ROUILLE & SOURDOUGH CROUTONS 13.00

Crab Arancini

TWO SAFFRON RISOTTO BALLS FILLED WITH LUMP FISH CRAB MEAT, SERVED WITH CHILLI AIOLI 8.50

MARINATED OLIVES 4.00
WARM BAKED SOURDOUGH 3.50

Vegetarian & Vegan

Vegan Jambalaya Vg

ARTICHOKE HEARTS & SPICED VEGAN SAUSAGE JUMBLED WITH PEPPERS, ONIONS AND SPICY RICE 9.00

Southern Fried Cauliflower V

SOUTHERN FRIED CAULIFLOWER FLORETS TOSSED IN A STICKY SESAME DRESSING 9.00

Vegan Burger Vg

A MOVING MOUNTAINS PLANT BASED BURGER IN A VEGAN BUN WITH LETTUCE, TOMATO, VEGAN BASED MAYO & CHEESE 10.00

Halloumi Burger V

CRUNCHY CORNFLAKE CRUSTED HALLOUMI IN A BURGER WITH HOMEMADE CHILLI JAM & COLESLAW 10.00

Oyster Mushroom Bao Vg

PAN FRIED OYSTER MUSHROOMS IN PONZU SAUCE & ASIAN SLAW IN A BAO BUN 8.00

Breaded Goats Cheese V

PANKO BREADED GOATS CHEESE WITH A MIXED FOREST FRUIT COMPOTE 8.00

Spanish Chickpea Fritters Vg

SPANISH CHICKPEA FRITTERS WITH A ROMESCO SAUCE 8.00

Mac N Cheese Bites V

DEEP FRIED BREADED MAC N CHEESE BITES, WITH CHEESE SAUCE 7.50

For desserts, liqueur coffees & dessert cocktails, please ask for a menu

Po Boy

Traditional Louisiana sandwich with soft New Orleans bread 11.00

Crispy Belly Pork

CRISPY BELLY PORK WITH BBQ SAUCE, ICEBERG, PICKLED RED ONIONS AND CUCUMBER

Spicy Chicken & Sausage

CAJUN RUBBED CHICKEN, SPICY SAUSAGE WITH A LOUISIANA MAYONNAISE

Posh Dog

AMERICAN STYLE HOT DOG WITH MILD MUSTARD AND CRISPY ONIONS

Crispy Prawn

DEEP FRIED PRAWNS, SHREDDED LETTUCE, TOMATO AND OUR OWN TARTAR SAUCE

Sides

OLD BAY SEASONED FRENCH FRIES V	4.00
SWEET POTATO FRIES V	5.00
ICEBERG WEDGE, BLUE CHEESE DRESSING, AND BACON BITS	4.50
CREAMED SPINACH, FINISHED WITH PARMESAN & NUTMEG	5.00
HOUSE SALAD V	5.00
ONION RINGS V	5.00
COLESLAW V	4.50
DIRTY RICE: TRADITIONAL CREOLE DISH OF WHITE RICE COOKED WITH BEEF, GREEN PEPPER, CELERY & ONION, CAYENNE & BLACK PEPPER	5.00