

## STARTERS

### MARGARITA PRAWN QUESADILLA †

*In a tortilla cup with guacamole, salsa and Margarita dressing*

### CHIPOTLE BLACKENED CHICKEN GF

*Chipotle sauce, pineapple jam, corn, guacamole*

### BUFFALO CAULIFLOWER WINGS v

*Smoked batter, blue cheese sauce*

### SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO POT s

*Scallions, chilies, sour cream, cornbread*

### WATERMELON & WHIPPED GOATS CHEESE v GF

*Mint salsa, watercress, pecans*

## MAIN COURSES

### 12-HOUR TEXAS RED BRISKET CHILLI & SOUTHERN DIRTY RICE s (GF AVAILABLE)

*Chili sauce, herbs, spices, sour cream, Southern dirty rice, homemade cornbread*

### LOUISIANA SMOKED GLAZED CHICKEN GF s NS

*Soured cream pineapple relish, skin on fries*

### LOUISIANA BURGER (GF AVAILABLE)

*Bone Marrow Beef burger, tomato jam, Creamy American cheese, red onions, sauce, tomato, lettuce, gherkins*

### NEW ORLEANS FLAMED SALMON FILLET † GF s

*Broccoli, cream cheese, Cajun velouté*

### VEGAN AMERICANA CHILLI v GF s

*Rice, tortilla chips, beans, guacamole, jalapeños, bell pepper, coriander*

### BARBECUED HALLOUMI & KALE SALAD v GF

*Radicchio, hazelnuts, pomegranate molasses, chili, black beans, pepper, sesame seeds, dressing, honey*

## DESSERTS

### THE ORIGINAL STICKY TOFFEE PUDDING v

*A rich toffee sponge topped with our own buttery toffee sauce and finished with rich and creamy Jude's Vanilla bean ice cream*

### VANILLA & BISCOFF CHEESECAKE v

*With fudge sauce, served with a sweet mixed berry compote and cocoa*

### JUDE'S ICE CREAM v & SORBETS (3 scoops) VG

— Very vanilla

— Truly chocolate

— Raspberry ripple

— Salted caramel and chocolate

— Speculoos caramel biscuit

— Strawberries and cream

— Green apple sorbet

— Peach and champagne sorbet

— Raspberry sorbet

— Vegan chocolate

— Vegan salted caramel

— Vegan vanilla