

JAZZ NIGHT MENU

TO START

CLAM AND CRAYFISH CHOWDER

Mixed clam and crayfish in a classic potato chowder (GF)

CHICKEN SKEWERS

Garlic seasoned chicken with a cajun remoulade (GF)

STUFFED MUSHROOMS

*roast mushrooms stuffed with spiced avocado topped with a sourdough and pecan crumb (Vg, *GF)*

FOR MAIN

CLASSIC CREOLE JAMBALAYA

Chicken thigh, chorizo and shrimp jambalaya (GF)

JD'S STEAK

Jack Daniels glazed sirloin steak with maque choux and sweet potato fries (GF)

CAJUN BLACKENED COD

Cajun blackened cod, fried okra and a chipotle pepper salsa (GF)

VEGETABLE GUMBO

A melody of vegetables (carrots, courgette, peppers and baby corn) gumbo with a corn biscuit (Vg, GF)

TO FINISH

PECAN PIE

*Southern Comfort and pecan pie with caramel ice cream (*GF)*

SWEET NEW ORLEANS

*classic creole beignets with maple syrup and chocolate drizzle (V, *VG)*

MARDI GRAS KING CAKE

A multi-coloured sponge flavoured with almond and cinnamon with blueberry compote (V)

V = Vegetarian Vg = Vegan *Vg = Vegan Option GF = Gluten Free *GF = Gluten Free Option

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR INTOLERANCES (NUTS ARE USED IN OUR KITCHENS)