



Weekday Menu

Wednesday 16th, Thursday 17th, Friday 18th,

Wednesday 23rd, Thursday 24th, Friday 25th September

Soulful Shrimp Salad to Whet that 'Appetite

A super sexy, marinated confit tomato, dressed up with the famous Holy Trinity veg ensemble, a BBQ balsamic glaze, and a big ole' shrimp on top!

Pulled Pork & Sides Galore to Fill You Up

Slow cooked to perfection, our pulled pork is glazed with smoky molasses and marinated with our secret cajun spice blend; Served with dirty rice, a fresh, zingy slaw, and the best darn cornbread this side of the Atlantic.

Then Pies, Home Baked Pies... just to Keep You Even Sweeter

A selection of three pies served to the table and battling for your affection; Bourbon Pecan Pie, a sweet, treacly nut feast, Mississippi Mud Pie for those chocolate luvvas, or Key Lime Pie; a buttery biscuit base with a lively lime jelly filling, topped with fluffy, flame licked peaks of meringue.

Saturday Menu

Saturday 19th & 26th September

Chargrilled Oyster, 'Cos Ur Special

Slathered in parsley and garlic butter and topped with a parmesan crust

Slap Ya Papa Andouille Smoked Sausage and Chicken Gumbo to Step it Up

Our gumbo is made with Love, slow cooked, tender chicken and our homemade smoked Andouille sausage, thickened with fresh okra, Holy Trinity veg and seasoned with our secret Cajun spice mix. A true New Orleans community dish...

New Orleans All Star Slow Cooked Meat Feast - Bountiful Brisket, Raunchy Ribs and P-P-P-Pulled Pork, served with Sides Galore

For all the meat lovers out there, y'all have come to the right place. Our brisket is slow cooked for 24 hours, glazed with a smoky molasses liquor and dusted with a peppery Louisiana spice mix. Then comes our signature pulled pork, marinated, glazed then seasoned with our homemade [secret] cajun spice blend. And finally, ribs; Sticky, sexy, BBQ ribs, served with dirty rice, a fresh and zingy slaw, and the best darn cornbread this side of the Atlantic.

The Pickle House Granita

Turmeric infused pickle juice granita to clean your palate for....

Pies, Home Baked Pies... just to Keep You Even Sweeter

A selection of three pies served to the table and battling for your affection; Bourbon Pecan Pie, a sweet, treachy nut feast, Mississippi Mud Pie for those chocolate luvva's, or Key Lime Pie; a buttery biscuit base with a lively lime jelly filling, topped with fluffy, flame licked peaks of meringue.

Brunch Menu

Sunday 20th & Sunday 27th September

Four Roses Bloody Derby is your 'Hair of The Dog'

Your quintessential Louisiana version of the Bloody Mary, replacing vodka with bourbon and served with pickled okra...oh yes!

Eggs, Bacon, Grits... SAUSAGE!

Servin' up a hug on a plate, with the Deep South brunch classic of creamy, cheesy grits, playing host to a perfectly poached egg dusted with southern magic, the tastiest streakiest bacon around and our homemade smoked Andouille sausage and a tantalising tomato.

Selection of Baked Brunch 'My Goodnesses'

Our new chefs have taken their sweet time perfecting their cornbread recipe; We've got to give it to them it's moist, rich and perfect for brunch. Our sweet potato and pecan muffins, spiced with cinnamon are totally delectable. And you can slather it all in our home made Slap Ya Papa Honey Butter - whats not to like?!

