

PRE AND POST THEATRE AT

AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR

AVAILABLE MONDAY TO FRIDAY
FROM 4PM UNTIL 6:30PM
AND FROM 10PM TILL 11PM

STARTER

CANDY GLAZED CHICKEN

*Flame grilled on bamboo,
beetroot slaw, salsa bandera,
red amaranth*

BUFFALO CAULIFLOWER WINGS ^v

*Juicy cauliflower florets in a crispy
smoked batter, accompanied
by a creamy blue cheese sauce*

LOUISIANA INSPIRED BRISKET FLUTE

*Jack cheese & lime buttermilk cream,
tomato and pickled cucumber jam,
chopped chillies and spring onions*

MAIN COURSE

12-HOUR TEXAS BRISKET CHILLI & SOUTHERN DIRTY RICE

*Pulled and ground beef brisket bound
in chilli sauce with a smoky blend of herbs
and spices, Louisiana dirty rice,
soured cream and corn bread*

BOOTLEGGERS MOONSHINE CHICKEN ^{GF}

*Flamed in a unique blend of herbs
and Southern spices, finished with
a Tennessee Whisky cream,
salsa bandera, skin-on fries*

MAMMA'S 4-CHEESE MACARONI ^v

*A classic American comfort food: baked
pasta with Cream cheese, Mozzarella,
Parmesan cheese, Cheddar, garlic
and rock salt Texas sourdough bread*

DESSERT

STICKY TOFFEE PUDDING

*A very British pudding and, why not?
We are in London after all! A rich toffee sponge
topped with our own buttery toffee sauce
and finish with rich and creamy
Jude's Vanilla bean ice cream.*

PECAN PIE

*A sweet pecan nut tart finished with a sweet
tooth loving glaze, served with a generous
Scoop of Jude's raspberry ice cream*

2-COURSE 24

3-COURSE 26