

AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR



**SOUTHERN AMERICAN CUISINE IS A DIVERSE
AND FLAVOURFUL CULINARY TRADITION THAT
HAS BEEN INFLUENCED BY THE MANY CULTURES
THAT SETTLED IN THE REGION OVER THE CENTURIES**

Native American, African, European and Asian culture all contributed to the development of Southern cuisine, which is known for its use of fresh, local ingredients, bold flavours and hearty dishes.

Our Head Chef Brian and his team are excited to present you with the authentic flavours of Southern American cuisine, using our unique blend of herbs and spices to take you on a thrilling journey to the Deep South... and beyond.

Dietary requirements:

VG These dishes are not made with any animal products.

† Fish dishes may contain small bones.

S Spicy.

GF Dishes are made from products which do not contain gluten as an ingredient.

V These dishes are suitable for vegetarians.

NS Not spicy available.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food.

We follow good hygiene practices in our kitchen but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you speak to a member of staff if you have any food allergies or intolerance.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill. We accept all major credit and debit cards.

We welcome your feedback, please speak to a member of our Management team or email us at: manager@AmericanaLondon.com

LIGHT BITES

MARINATED OLIVES VG GF 6

TOASTED ALMONDS VG GF 6.5

SOUTHERN CORNBREAD V 7
Guacamole, Nashville salsa

WARM SOURDOUGH LOAF V 7

Salted butter and olive oil

STUFFED RED PEPPERS † GF 8
Mini peppers stuffed with tuna

STARTERS

LAND CHIPOTLE BLACKENED CHICKEN GF 11
Chipotle sauce, pineapple jam, corn, guacamole

BARBECUED BURNT END FLAT BREAD (GF AVAILABLE) 14
Smoked beef brisket, flatbread, sour cream, guacamole

SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO POT S 14
Scallions, chillies, sour cream, homemade cornbread

A BAMBOOZLED PORK BELLY GF S 12
Apple, chili marmalade

SEA MARGARITA PRAWN QUESADILLA † 17.5
In a tortilla cup with guacamole, salsa and Margarita dressing

CRAYFISH & TIGER PRAWNS PLATE † (GF AVAILABLE) 18
Marinated Crayfish and tiger prawns, Dijon mayo, rocket, cucumber, flatbread

SOUTHERN CRAB CAKES WITH RÉMOULADE DIPPING SAUCE † 19
Crab cakes, remoulade sauce

PLANT BUFFALO CAULIFLOWER WINGS V 10
Smoked batter, blue cheese sauce

WATERMELON & WHIPPED GOATS CHEESE V GF 10
Mint salsa, watercress, pecans

ROASTED GARLIC CORN COBS V GF 9
Nashville picante sauce

ALL AMERICAN SALADS

BARBECUED HALLOUMI & KALE SALAD V GF 16
Radicchio, hazelnuts, chili, pepper, pomegranate molasses, black beans, sesame seeds, dressing, honey

CHIPOTLE ROASTED CHICKEN & APRICOTS GF 18
Baby gem, sundried tomato, Monterey jack cheese, chickpeas, chili, apple sauce

SIDES

SKIN-ON FRIES VG GF 7

RAINBOW SLAW V GF 7

TENDER STEM BROCCOLI VG GF 7

SWEET POTATO FRIES VG GF 7

MAC & CHEESE V 7

MRS KIRKHAM'S CHEESY POTATO CHAMP V GF 7

ONION RINGS V 7

SUNSHINE STATE SALAD VG GF 7

SOUTHERN DIRTY RICE VG GF S 7

SAUCES

PEPPERCORN SAUCE 3

BOOTLEGGERS MOONSHINE SAUCE GF 3

GARLIC BUTTER V GF 3

NEW ORLEANS CREAM SAUCE V GF S 3

MAIN COURSES

SEA NEW ORLEANS FLAMED SALMON FILLET † GF S 28
Broccoli, cream cheese, Cajun velouté

FLAMED SEABASS SUPREME † GF 32
Mango, garden pea, black bean, spinach salad, coriander, red chilli and lime vinaigrette

LAND MESQUITE BLACK GASCONY RIBS WITH KENTUCKY STRAIGHT BOURBON BBQ GF 29
Served with skin-on fries and rainbow slaw
Add a shot of "Horse with no name" bourbon for the ultimate southern kick (+5)

SMOKED FIRECRACKER LAMB GF S 29
Lamb shoulder, baby gem, red currant syrup, jalapeños, served with choice of potato champ or skin-on fries

12-HOUR TEXAS RED BRISKET CHILLI & SOUTHERN DIRTY RICE S (GF AVAILABLE) 24
Chili sauce, herbs, spices, rice, sour cream, homemade cornbread

A PIG & ROOSTER PLATE GF S 28
Gascony Ribs, Moonshine chicken, skin-on fries

SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO S 24
Scallions and chillies, soured cream, Southern Dirty rice, homemade cornbread

BOOTLEGGERS MOONSHINE CHICKEN GF S NS 22
Chicken, herbs, spices, salsa, Tennessee Whiskey cream, skin-on fries

PLANT VEGAN AMERICANA CHILLI VG GF S 16
Rice, tortilla chips, beans, guacamole, jalapeños, bell pepper, coriander

MAMMA'S 4-CHEESE MACARONI V 16
Cream cheese, cheddar, American cheese, mozzarella, garlic sourdough

JAZZ IT UP! (GF AVAILABLE) S - minimum for 2 people -

AMERICANA presents the best of all worlds with an amazing trip through its menu: flamed prawns, moonshine chicken, barbecued Gascony ribs, pulled brisket chilli, corn cobs, rice and skin-on fries presented to you on a sharing board to savour
32 PER PERSON

FLAME GRILLED

All our steaks come with a choice of skin-on fries or side salad

TOMAHAWK STEAK 32oz (900g) GF 88
On-the-bone rib steak, with your choice of two sides
Please allow us extra time to cook it

PRIME RIBEYE 12oz (340g) GF 39
Great combination of flavour, tenderness and marbling from grass-fed Hereford Angus cattle

A PRIME SIRLOIN 9oz (255g) GF 31
Melt-in-your-mouth 28 days dry-aged prime sirloin, a juicy beef lover's dream

LEMON & THYME BONELESS CHICKEN GF 23
Apricot, chickpea salad, warm lemon and tarragon butter dressing

DIXIELAND BURGERS

All our burgers come with a choice of skin-on fries or side salad

A LOUISIANA BURGER (GF AVAILABLE) 22
Bone Marrow Beef burger, tomato jam, Creamy American cheese, red onions, tomato, lettuce, gherkins

THE BUTTERMILK ROOSTER (GF AVAILABLE) 20
Fried chicken burger, Alabama white sauce, slaw, tomato, chili, pineapple relish

WOT, NO MEAT?!? VG 19
Plant-based burger, vegan bun, salad, tomato, slaw, vegan cheddar