



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



DRINKS TO BEGIN • 10

NEGRONI

Beefeater Gin, Campari and vermouth

GIMLET

Beefeater Gin, house made lime cordial

DAIQUIRI

Havana 3 Rum, Lime, sugar

LIGHT BITES • 6

TOASTED ALMONDS ^{VG GF}

MARINATED OLIVES ^{VG GF}

APPETISERS • 8.5

WARM SOURDOUGH BREAD BUN ^{VG}

With chimichurri sauce and homemade chickpea hummus

PROVOLONE & CHEDDAR CHEESE FONDUE ^V

Grilled artichokes, spinach, pickles
Greenwich village cracker bread

PUMPKIN & CHESTNUT SOUP ^{VG (GF AVAILABLE)}

Toasted seeded sourdough baton

CHIPOTLE BLACKENED CHICKEN ^{GF}

Chipotle, pineapple jam, corn, guacamole

BUFFALO CAULIFLOWER WIGS ^V

Spicy maple and Tennessee whisky sauce,
Monterey jack mayo

GRILLED KING PRAWN ^{†GF}

Red chilli mojo, rocket

SUPPLEMENT • 4

TO SHARE • 80

TOMAHAWK STEAK ^{GF}

1 Kg on-the-bone 28-day dry aged rib steak,
with your choice of two picking bowls

PLEASE ALLOW US EXTRA TIME TO COOK IT

APEROL SPRITZ

Aperol, Prosecco and soda

MOJITO

Havana 3 Rum, sugar, lime, mint and soda

MARGARITA

Tequila, lime, triple sec, salt rim

SOUTHERN CORNBREAD ^V

STUFFED RED PEPPERS ^{†GF}

HOG TOSTADA ^S

Pulled pork, spicy cabbage and
apple slaw, mint salsa, sour cream

CHICKEN AND CAJUN ANDOUILLE GUMBO ^S

Scallions, chillies, sour cream,
homemade cornbread

MULLED BRISKET AND SMOKED CRANBERRY

12-hour slow roasted brisket, soured cream
smokey cranberry sweet hot sauce,
spring onion and red chillies

MAMMA'S 4-CHEESE MACARONI ^V

Cream cheese, cheddar, mozzarella,
American cheese, garlic sourdough

MAKE IT LARGE • 5

ADD BACON OR TRUFFLE OIL • 2.5 EACH

SEVERN & WHYE SMOKED SALMON

Texas toast, capers, dill cream cheese

SUPPLEMENT • 4

SAUCES • 3

CHIMICHURRI

GREEN
PEPPERCORN

GARLIC BUTTER

BOOTLEGGER'S
MOONSHINE

MAIN COURSES • 19.5

ALL THE DISHES MARKED WITH * COMES WITH YOUR CHOICE OF FRIES OR SALAD

BOOTLEGGER'S MOONSHINE CHICKEN * ^{GF S}

Americana's bootleggers cream sauce,
burnt orange (contains alcohol)

SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO ^S

Scallions and chillies, soured cream,
savoury rice, homemade cornbread

LOUISIANA BURGER * ^(GF AVAILABLE)

Ground brisket burger, American cheese,
Louisiana inspired burger sauce,
pickles and watercress

GLAZED PORK BELLY *

Apple and chilli glaze,
celeriac, peri peri sauce,
kohlrabi and heritage carrot winter salad

BURRATA SALAD ^{V GF}

Mixed leaf salad, tomatoes, cucumber,
grilled peppers, onion, Italian Burrata,
salsa verde, olive oil garlic croutons

KANSAS STRIP * ^{GF}

300g Sirloin Steak, grass-fed and
dry-aged for 28 Days

SUPPLEMENT • 10

THE NUTTY TEXAS PLANT-BASED FILLET ^{VG N}

Plant-based flame grilled filet mignon
in a pecan and hazelnut crumb,
vegan peppercorn sauce

SUPPLEMENT • 2

PICKING BOWLS • 5

SKIN-ON FRIES ^{VG GF}

RAINBOW SLAW ^{V GF}

CORN ON THE COB ^V

SWEET POTATO FRIES ^{VG GF}

SUNSHINE STATE MIX SALAD ^{VG GF}

MRS KIRKHAM'S CHEESY
POTATO CHAMP ^{V GF}

ONION RINGS ^V

WINTER GREENS ^{VG GF}

SOUTHERN DIRTY RICE ^{VG GF}