

DRINKS TO BEGIN

NEGRONI <i>Beefeater Gin, Campari and vermouth</i>	10
GIMLET <i>Beefeater Gin, house made lime cordial</i>	10
DAIQUIRI <i>Havana 3 Rum, lime, sugar</i>	10
APEROL SPRITZ <i>Aperol, Prosecco, soda</i>	10
MOJITO <i>Havana 3 Rum, sugar, lime, mint, soda</i>	10
MARGARITA <i>Tequila, lime, triple sec, salt rim</i>	10

LIGHT BITES

TOASTED ALMONDS <small>VG GF</small>	6
MARINATED OLIVES <small>VG GF</small>	
SOUTHERN CORNBREAD <small>V</small>	
STUFFED RED PEPPERS <small>†GF</small>	

Dietary requirements:

VG These dishes are not made with any animal products.

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

† Fish dishes may contain small bones.

V These dishes are suitable for vegetarians.

S Spicy.

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

APPETISERS

WARM SOURDOUGH BREAD BUN <small>VG</small> <i>Chickpea hummus, chimichurri</i>	7.5
PUMPKIN & CHESTNUT SOUP <small>VG (GF AVAILABLE)</small> <i>Toasted seeded sourdough baton</i>	7.5
BUFFALO CAULIFLOWER WINGS <small>V</small> <i>Spicy maple and Tennessee whisky sauce, Monterey jack mayo</i>	7.5
MAMMA'S 4-CHEESE MACARONI <small>V</small> <i>Cream cheese, cheddar, mozzarella, American cheese</i> ADD BACON 2.5	7.5
MAKE IT LARGE <i>with garlic sourdough</i>	12.5
PROVOLONE & CHEDDAR CHEESE FONDUE <small>V</small> <i>Grilled artichokes, spinach, pickled relish, cracker bread</i>	8.5
CHIPOTLE BLACKENED CHICKEN <small>GF</small> <i>Rainbow slaw, tomato jam</i>	8.5
HOG TOSTADA <small>S</small> <i>Pulled pork, spicy cabbage and apple slaw, mint salsa, sour cream</i>	8.5
CHICKEN AND CAJUN ANDOUILLE GUMBO <small>S</small> <i>Scallions, chillies, sour cream, homemade cornbread</i>	8.5
MULLED BRISKET AND SMOKED CRANBERRY <i>12-hour slow roasted brisket, soured cream</i> <i>smokey cranberry sweet hot sauce, spring onion, red chillies</i>	8.5
GRILLED KING PRAWN <small>†S (GF AVAILABLE)</small> <i>Red chilli mojo, rocket salad</i>	12.5
SEVERN & WHYE SMOKED SALMON <small>† (GF AVAILABLE)</small> <i>Texas toast, capers, dill cream cheese</i>	12.5

VEGAN BITES

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

THE NUTTY TEXAS PLANT-BASED FILLET * <small>VG N</small> <i>Plant-based flame grilled filet mignon in a pecan and hazelnut crumb, vegan peppercorn sauce</i>	21.5
WOT, NO MEAT?!? * <small>VG</small> <i>Plant-based burger, vegan bun, salad, tomato, slaw, vegan cheddar</i>	19.5

TO SHARE

TOMAHAWK STEAK <small>GF</small> <i>1 Kg on-the-bone 28-day dry aged rib steak, with your choice of two picking bowls</i>	80
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MAIN BITES

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

BOOTLEGGER'S MOONSHINE CHICKEN * <small>GF S</small> <i>Americana's bootlegger's cream sauce, burnt orange (contains alcohol)</i>	19.5
LOUISIANA BURGER * <small>(GF AVAILABLE)</small> <i>Ground brisket burger, American cheese, Louisiana burger sauce, pickles, watercress</i>	19.5
12-HOUR TEXAS RED BRISKET CHILLI WITH SOUTHERN DIRTY RICE <small>S (GF AVAILABLE)</small> <i>Chili sauce, herbs, spices, rice, sour cream, homemade cornbread</i>	19.5
PIG & ROOSTER PLATE * <small>GF S</small> <i>The perfect combination of St Louis Rib and Moonshine chicken</i>	19.5
SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO <small>S</small> <i>Scallions and chillies, soured cream, rice, homemade cornbread</i>	19.5
STEAK AND FRITES <small>GF</small> <i>220g of melt-in-your-mouth 28 days dry-aged flat iron</i>	21.5
NEW ORLEANS FLAMED SALMON <small>† GF</small> <i>Chimichurri, tender stem broccoli, corn</i>	22.5
SMOKED FIRECRACKER LAMB <small>S (GF AVAILABLE)</small> <i>Peri peri sauce, kohlrabi and heritage carrot winter salad</i>	22.5
ST LOUIS BBQ RIBS * <small>GF</small> <i>Louisiana BBQ & Bourbon, chillies and spring onion</i>	23.5
KANSAS STRIP * <small>GF</small> <i>300g Sirloin Steak, grass-fed and dry-aged for 28 Days</i>	29.5
BURRATA SALAD <small>V GF</small> <i>Mixed leaf salad, tomatoes, cucumber, grilled peppers, onion, Italian Burrata, salsa verde, olive oil garlic croutons</i>	16.5

SAUCES

CHIMICHURRI <small>VG GF</small>	3
BOOTLEGGER'S MOONSHINE <small>GF</small>	
GARLIC BUTTER <small>GF</small>	
GREEN PEPPERCORN <small>(VG AVAILABLE)</small>	

PICKING BOWLS

SKIN-ON FRIES <small>VG GF</small>	5
ONION RINGS <small>V</small>	
SUNSHINE STATE MIXED SALAD <small>VG GF</small>	
MRS KIRKHAM'S CHEESY POTATO CHAMP <small>V GF</small>	
SWEET POTATO FRIES <small>VG GF</small>	
CORN ON THE COB <small>V GF (VG AVAILABLE)</small>	
SOUTHERN DIRTY RICE <small>VG GF</small>	
RAINBOW SLAW <small>V GF</small>	
WINTER GREENS <small>VG GF</small>	