

WHITE WINES

17.5ml 7.5cl

BRIGHT - FRUITY

MACABEO, SPAIN	-	23
Academia Nocturnos – apple, pear		
PICPOUL DE PINET, LANGUEDOC	6.8	25
Domaine de Badassiè – citrus & sea breeze		
VINHO VERDE, PORTUGAL	-	25
Adega de Moncao – zesty, vibrant, bracing		
CATARATTO, SICILY	-	26
Terra Firma – quince, fennel, sunshine		
VIOGNIER RISERVA, CHILE	-	28
Maray – citrus, white peach, apricot		

AROMATIC - DRY

SAUVIGNON BLANC, ITALY	6	22
Castello Lunardi – hawthorn, grapefruit		
GRUNER VELTLINER, ARGENTINA	8.4	31
Norton – grapefruit, peach, white pepper		
RIESLING, NEW ZEALAND	-	35
Palliser – strawberry, lime, slate		
RIESLING TROKEN VICTORIABERG, GERMANY	-	46
Weingut Flick – classic, inscrutable		
POUILLY FUMÉ (SAUVIGNON BLANC) LOIRE		49
Thibault – flint, pear, almond, grass		

COMPLEX - ELEGANT

CHENIN BLANC, SOUTH AFRICA	6.5	24
False Bay – pineapple, kiwi, toast		
CHARDONNAY 'D'ALAMEL', CHILE	7.1	26
Lapostolle – warm, oaked, buttery		
SAINT VERAIN (CHARDONNAY), BURGUNDY	-	38
Domaine Corsin – elegant, delicate, layered		
RIOJA BLANCO IN BARRIQUE, SPAIN	11.9	44
Herald Pangua – oaky, nutty, buttery		
PINOT BLANC, GERMANY	-	45
Bernhard Huber – textured, mineral, pure		
SAVAGNIN 'PAIEN', FR	-	60
Guillaume – apple, truffle, vanilla		
SANTA BARBARA CHARDONNAY, CALIFORNIA	-	64
Sandhi – sizzling butter & lemon curd		



PUT SOME

SOUTH IN

YO' MOUTH



139 Graham Street,
London, N1 8LB

plaqlock.com 0207 688 1488

RED WINES

17.5ml 7.5cl

LIGHT - ELEGANT

CORVINA VERONA, ITALY	5.7	21
Castelforte – delicate, elegant, layered		
PINOT NOIR 'CASABLANCA', CHILE	7.6	28
Montes – ethereal, earthy, berries		
FLEURIE, BEAUJOLAIS, FRANCE	-	36
Dominique Borel – feminine, floral		
PINOT NOIR/SPATBURGUNDER, GERMANY	-	46
Nelles – berry, mineral, ample, aroma		

SPICY - FRUITY

SHIRAZ SOUTH AFRICA	-	20
Blockhead – bright, fruity, generous		
HÉCULA MONASTRELL, SPAIN	-	24
Familia Castaño – blueberry & liquorice		
NERO D'AVOLA, SICILY, ITALY	-	26
Terra Firma – raspberry, chocolate		
MONTEPULCIANO D'ABRUZZO 'SALARE', ITALY	7.3	27
Fratelli Barba – plums & almonds		
MALBEC FLORENCIA, MENDOZA, ARGENTINA	-	28
Familia Cassone – red fruit, pink pepper		
RIOJA VIÑA MARRO, SPAIN	-	31
Domeco de Jarauta – roast strawberry		
PRIMITIVO MACRAMÉ, PUGLIA, ITALY	-	31
I Pastini; full, silken, spice		
'DRINK ME', DOURO, PORTUGAL	-	37
Dirk Niepoort – black cherry, spice, herbs		
ROSSO DI MONTALCINO, TUSCANY	-	54
La Piombaia – cherry, rosemary, cedar		

COMPLEX - EARTHY

FRONT ROW SHIRAZ BLEND, SOUTH AFRICA	6.8	25
Stefan Basson – ripe, mocha, mineral		
CÔTES DU RHÔNE, FRANCE	-	29
Domaine Castan – roast plum, anis		
ZINFADEL, LODI, CALIFORNIA	9.8	36
Cline – blood, blackberry, mushroom		
BORDEAUX SUPERIEUR, FRANCE	-	37
Lavagnac – eucalyptus, blackberry		
BURGENLAND ZWEITGELT, AUSTRIA	-	39
Heinrich – wild animal, black fruit, tang		

OYSTERS

PRICED 1/6/12

NATURAL OYSTERS	3 / 15 / 24
TRINITY MIGNONETTE (GF)	
OYSTERS ROCKAFELLA	4 / 18 / 30
GRATINATED WITH ABSINTHE & HERBS	
OYSTERS BROCHETTE	5 / 25 / 45
BACON-FRIED, WINEMAKERS GRAVY	

SNACKS

CAJUN CRACKLINS (GF)	6.5
PICKLED OKRA & JALAPENO JAM (VG, GF)	4
FRIED EGGPLANT, CRYSTAL HOT SAUCE & POWDERED SUGAR (VG)	5
SHRIMP BOIL BEIGNETS, REMOULADE SAUCE	8
CRISPY BOUDIN OF PORK, APPLE KETCHUP	7

PO-BOY SANDWICHES

ALSO AVAILABLE AS BREAD-FREE, RICH GURL SALADS

PRICED 12" / 6"

HALLOUMI & GREEN TOMATO (V)	14 / 8
FRIED SHRIMP	14 / 8
BLACKENED CHICKEN	13 / 7
BEEF DEBRIS	16 / 9

STARTERS

CELERIAC, APPLE, MIRLITON & REISLING JELLY	6
HOGSHEAD CHEESE, PICKLED FINE BEANS & CREOLE MUSTARD (GF)	7
WHITE ONION SOUBISE, POACHED EGG CROUTONS & PARSLEY	6
PUMPKIN GNOCCHI, SAGE BUERRE NOISETTE	7
TUNA TARTARE, CONFIT EGG YOLK, PICKLED RUNNER BEANS & TARRAGON (GF)	8.5
SHRIMP & GRITS, BACON GRAVY	9.5

MAIN DISHES

<i>CAJUN FRITTO MISTO</i>	
SOFT SHELL CRAB, OYSTER, SQUID, SHRIMPS LEMON & REMOULADE	20
BUTTERMILK-FRIED CHICKEN, CHEESY GRITS & TARRAGON GRAVY	15.9
SHRIMP TAIL & SMOKED EGGPLANT GUMBO GREEN ONION RICE	16.5
ANDOUILLE & CHICKEN JAMBALAYA (GF)	15
LEEK & SMOKED MUSHROOM JAMBALAYA (VG)	14
SLOW SMOKED DRY SPICED CAJUN RIBS, BBQ SAUCE & SLAW (GF)	18
CHESTNUT & PORCINI MUSHROOM POT PIE (V)	15.5
<i>CRAWFISH BOIL</i>	
NEW POTATO, CORN, ANDOUILLE, CAJUN SPICES	26
PLAQ GRAVY, REMOULADE SAUCE	3

SIDES

CANDY YAM (VG,GF)	5
COLLARD GREENS (V)	5
FRENCH QUARTER FRIES (VG, GF)	3.5
GRILLED CORNBREAD, CORN RELISH (V)	4
FRIED GREEN TOMATO & REMOULADE(V)	5
SPINACH ROCKAFELLA GRATIN (V)	6.5

HAPPY ENDINGS

HERBSAINT CARAMEL FRAPPUCCINO	8
PUMPKIN PIE, BOURBON CREAM	6.5
'SAZERAC' BEIGNETS WITH CHICORY COFFEE CARAMEL	5
PECAN PIE WITH CANE SUGAR ICE CREAM	7
ALMOND & CACAO GELATO 'PO'BOY'	8

lunch & rush hour special

free cup o' gumbo or FQ fries
with any 6" po'boy,
both with any footlong

Monday - Friday
12 noon - 6.30pm