



The magic of the Big Easy brought again to Two Spoons; blending New Orleans flavours with South East London attitude. Perfect plates to share as you sip our bespoke cocktails.

SMALL PLATES

Tacos

House pulled pork, red cabbage and pickled onions/ Popcorn chicken, spicy harissa & black sesame / Popcorn tofu, spicy harissa & black sesame **(VG)** 5 (each)

Buffalo Cauliflower – (VG) with coconut lime yoghurt & celery 6

Buffalo Chicken Wings – with blue cheese sauce & celery 6

Crispy Cornmeal Calamari – with choron sauce, chilli and lime 7

Crab Spring Rolls – served with bourbon & tabasco ketchup 9

Frickles - (VG) crispy fried pickles served with garlic mayo 4.75

LARGE PLATES

Slow Cooked Pork Belly– slow cooked pork belly glazed with bourbon, with roasted butternut squash and crushed hazelnuts 10.50

Baby Back Ribs – tender pork loin ribs with sticky BBQ sauce, sweet potato fries & 'slaw 12.50

Burnt Ends Mac & Cheese – three cheese Mac, mixed with succulent smoked beef brisket burnt ends 10.50

Creole Prawns – jumbo prawns in creole tomato sauce served with sticky rice and scallions 14.50

Josephine – (VG) minced soya in a rich tomato sauce on a toasted seeded bun with salad, sweet potato fries 12.50 **Add Tallulah Cocktail for an extra 6**

Sloppy Joe – minced beef in a rich chilli tomato sauce on a toasted seeded bun with salad garnish and sweet potato fries 12.50

Sweet Potato Fries - 4 (VG)/ Cajun Halloumi Fries - 5.70 (V) /Okra Bites (VG) 4

DESSERT

Lavender Beignet (VEO)

Signature homemade Southern-style doughnut with lavender sugar, vanilla ice cream & chamomile syrup 5

Banana Pudding (V)

Sticky, Banana-spiked chocolate cake that tastes so good you could eat it from breakfast through to dinner (V) 5

Please ask staff about allergens. V = vegetarian, VE = vegan, VEO = vegan option available – please ask