



Bringing New Orleans Flavours to The King & Co; Perfect dishes to enjoy as you sip on your favourite tipple.

BITS AND BITES

Blackened Cajun Chicken Wings marinated in blackened cajun sauce 7

Creole Curly Fries (V) (VG) served with ketchup 4.5

Nola Mac & Cheese (V) 3 cheese mac mixed with the creole spices and holy trinity 7

Frickles (V) (VG) (GFO) crispy fried pickles served with vegan creole aoli 7

New Orleans Platter Boudin balls, grilled andouille sausage & rillons served with homemade pickles, creole mustard & cornbread 16.5

LARGE PLATES

Big Easy Gumbo(VGO) Chicken and andouille smoky sausage slowly cooked for 4 hours in a cajun seasoned roux with aromatic vegetables. Served with rice 15

BBQ Tasso Ham Pork shoulder cured & marinated in creole spices, slow cooked for 4 hours in a barbecue served with plantain, french beans, drizzled with a tangy sauce 15

Drunken Shrimps Shrimps simmered in white wine, garlic and creole tomato sauce. Served with sourdough bread 15

Aubergine Pirogue (V) (VG) (GFO) stuffed aubergine with creole holy trinity served with braised winter greens and smoked garlic 15

DESSERTS

Sazerac Bread & Butter Pudding Homemade bread & butter pudding flavoured with sazerac cocktail and served with ice cream 5

Beignet Square piece of dough, fried and covered with icing sugar. Served in orders of five 5

V = Vegetarian, VG = Vegan, VEO = Vegan Option Available GFO= Gluten Free Option

Please ask staff about allergens however we are unable to guarantee that our food is completely allergen free, traces may be present.

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