



AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR

FESTIVE MENU

ENTERTAINMENT
LIVE MUSIC EVERY NIGHT



AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR

AMERICANA is an independent restaurant and bar serving authentic Southern American dishes in a welcoming and relaxed atmosphere.

AMERICANA is beautifully decorated, with warm lighting and lots of natural daylight.



AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR

Our main restaurant accommodates up to 70 people seated or 150 standing, with an open kitchen serving food until 1am or a late licence for larger events.



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AND BACKSTAGE BAR

The Backstage bar is our hidden cocktail bar which accommodates up to 40 people seated or 50 standing. The space is semi-private with a fully stocked bar and the ability of play your own music.



AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR

It's our private dining area accommodates up to 40 people seated or 50 standing.



CHRISTMAS MENU

**3-COURSE
£45**

STARTERS

BUTTERNUT SQUASH AND ROASTED CHESTNUT SOUP

Slow roasted squash and seasonal chestnuts, with a sweet chili and coriander pesto, served with whipped butter and toasted sourdough. **(On request: V, VG, GF)**

BARBECUED TIGER PRAWN TACO

Hickory and spice marinated tiger prawns, flame blasted in a sweet mesquite glaze, crispy corn tortilla with salsa and guacamole **(GF)**

MULLED BRISKET AND SMOKED CRANBERRY

10-hour slow roasted Hereford brisket, glazed in a smokey cranberry sweet hot sauce, soured cream, spring onion and red chillies **(GF)**

BUFFALO CAULIFLOWER WINGS

A crispy coated Cauliflower southern classic, rich and creamy Stilton and lemon sauce, banging sweet and spicy buffalo sauce **(V)**

MAIN COURSES

MESQUITE BLACK GASCONY RIBS WITH KENTUCKY BBQ SHOT

Slow roasted and smoked meaty Pork ribs, coated in a tangy Louisiana whiskey sauce, rainbow slaw and rock salt with rosemary roast potatoes **(GF)**

NEW ORLEANS SALMON

Smoked and Cajun spiced salmon, flame grilled and served with tender stem broccoli, dirty rice and spiced cream cheese sauce **(GF)**

SMOKED TURKEY STEAK AND CATTLE SAUSAGE GUMBO

Slow smoked Turkey breast steak chargrilled in our unique blend of southern seasonings, beef sausage gumbo, and sweet and hot cranberry jam **(GF)**

THE NUTTY TEXAS PLANT BASED FILLET

Our own recipe plant-based flame grilled filet mignon in a pecan and hazelnut crumb, slow roasted portobello mushroom, rosemary roast potatoes, green peppercorn and whisky bootlegger sauce **(On request: V, VG, GF)**

DESSERTS

SOUTHERN STATE PECAN TART

Sweet and gooey traditional pecan pie served warm with raspberry ripple ice cream and mulled berries **(V)**

ALABAMA CHOCOLATE FUDGE CAKE

A sinful layered chocolate gâteau, black cherry and sloe gin compote, Jude's very vanilla bean ice cream and Belgium chocolate buttons **(GF)**

KEY LIME PIE

Classic American pie, ginger biscuit and sweetened candied lime coulis **(VG)**

**CANAPE AND FINGER FOOD OPTIONS
AVAILABLE**



DRINKS PACKAGES

30 COCKTAILS FOR £360

BOURBON GINGER SNAP

*Horse with no name Bourbon,
Gingerbread syrup, Beer syrup,
Lemon juice, Egg white*

FESTIVE FIZZ

*Drambuie
Prosecco
Cinnamon*

PROSECCO RECEPTION ON ARRIVAL

£6pp*

TWENTY BEERS

*Budweiser
Coors*

£100

FOUR BOTTLES OF WINE

*El Supremo Malbec
El Supremo Sauvignon Blanc
Pinot Grigio Rose Delle Venezie*

£125

FOUR BOTTLES OF PROSECCO

Valdobbiadene Prosecco DOC

£150

FOUR BOTTLES OF CHAMPAGNE

Taittinger Brut reserve

£400

* one glass per person

DRINKS VOUCHERS

£8

VALID FOR A BEER, WINE (125ML), SINGLE HOUSE SPIRIT WITH A MIXER

£11

VALID FOR A SELECTION OF CHRISTMAS COCKTAILS



ENTERTAINMENT

LIVE MUSIC EVERY NIGHT



MAGIC MONDAY
AT YOUR TABLE

TUESDAY JAZZ
LIVE MUSIC

WEDNESDAY NIGHT
LIVE MUSIC

THURSDAY NIGHT
LIVE MUSIC

MOTOWN FRIDAY
LIVE MUSIC & DINNER

SAX SUNDAY
LIVE MUSIC



AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR

OFFERS MORE THAN JUST A MEAL

it's an experience
that captures the warmth, tradition,
and flavours of the South