



SOUTHERN  
**Joe's**  
TABLE & BAR

 @friedchickenLDN  
 joessouthernkitchen

## Small Plates

HONEY BUTTER BAKED CORN BREAD (V).....	4.50
JALAPENO POPPERS stuffed with cream cheese in tempura batter (V) .....	4.50
ARTICHOKE, SPINACH AND CHEESE DIP with toasted crusty bread (V) .....	5
COQ'N'BALLS chipotle fried chicken balls with spring onion sour cream .....	4
FRICKLES - Fried house made pickled gherkins and chipotle mayo (V) .....	5.95
CAJUN SHRIMP with a black bean stew*, capers and parsley oil .....	9
SLOW BRAISED BEEF BRISKET CHILLI CUP* with corn tortillas and sour cream .....	7
THREE BEET SALAD with rocket, baby spinach, apple, goats cheese, candied pecans and black garlic dressing (V) .....	small 8 / large 11
ROMAINE, CHERRY TOMATOES, SPRING ONION & CRISPY BACON SALAD with buttermilk blue cheese dressing .....	small 8 / large 11
Add fried chicken fillets ... 4    Add grilled chicken fillets .....	4

## Wings

### SOUTHERN FRIED // TABASCO HONEY // BUFFALO // STICKY BBQ



SIX .....	7	TWELVE .....	13	FORTY-EIGHT .....	35
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## Boneless Bites

### SOUTHERN FRIED // TABASCO HONEY // BUFFALO // STICKY BBQ

SIX .....	7	TWELVE .....	13	FORTY-EIGHT .....	35
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## Buns

<b>CLASSIC</b>	Southern fried chicken thigh, crispy bacon mayo, chopped lettuce and avocado	8
 <b>BUFFALO</b>	Southern fried chicken thigh, hot Buffalo sauce, Monterey Jack cheese, chopped lettuce, blue cheese cream and pickled cucumber	10
<b>B.B.Q</b>	Southern fried chicken thigh, bacon, BBQ sauce, Monterey Jack cheese and slaw	11
 <b>NASHVILLE</b>	Southern fried chicken thigh, blue cheese cream and pickled cucumber	10
<b>VEGGIE</b>	Spiced quinoa and cheese patty, roast mushroom and caramelised red onions, tomato and chipotle mayo (V)	9
<b>HUGE POLE</b>	Big Apple 8" pork sausage, caramelised herb onions, mustard mayo and Joe's spiced ketchup ➡ Add slow braised chilli beef or bacon	10 2
<b>OLD SCHOOL</b>	Dry aged beef patty, bacon, American cheese, chopped lettuce, pickles and special sauce	11


## Blue Plate Special £10 / Available 12 noon to 4pm, Monday to Friday

Joe's Southern fried chicken meal with fries & chicken salt and pinto beans with bacon,  
served with your choice of Huber premium lager, a glass of house wine  
or Joe's homemade lemongrass lemonade

# Joe's Birds

**GLUTEN FREE**


Our free range birds are from Church Hill Farm in Yorkshire, where they are air-chilled to preserve their quality.

SOUTHERN FRIED	TABASCO HONEY	NASHVILLE HOT 
24 hour sweet tea brined free free range bird with a coating of our secret lemon dust	Joe's classic Southern Fried bird tossed in our home spiked honey	Joe's classic Southern fried bird coated in hot spicy paste and served with pickles
1/4 BIRD.....6.50	1/4 BIRD.....7	1/4 BIRD.....7.50
1/2 BIRD.....13	1/2 BIRD.....14	1/2 BIRD.....15
WHOLE BIRD.....25	WHOLE BIRD.....26	WHOLE BIRD.....28

## Southern Classics

BBQ BEEF SHORT RIB Jacobs ladder cut, sweet potato & leek mash .....	19
SKILLET ROASTED HALF CHICKEN with black chard and preserved lemon.....	14
CHICKEN FRIED STEAK with fries & chicken salt and chicken skin gravy.....	16
BLACK EYE PEA CAKES with baby rocket salad and spicy creole aioli (V) .....	11
BLACKENED CATFISH FILLET with cajun mustard and collard greens .....	15
MAC'N'CHEESE curly macaroni, four cheeses and a biscuit crust (V).....	12
SHORT RIB MEATLOAF with whipped potatoes, honey roast carrots, tobacco onions and gravy...	17
NEW ORLEANS VEGETABLE GUMBO with rice and honey butter baked corn bread (V) .....	12

## Sides & Sauces

Fries with chicken salt.....4	Chilli beef fries*; cajun mustard, chilli mayo & gravy 6
Southern fried potatoes (V).. 3	Southern pinto beans with bacon..... 3
Mac'n'cheese (V).....4	Corn on the cob with paprika butter(V)  ..... 4
Joe's jalapeno slaw (V).....2	Sweet potato casserole with pecans and marshmallows..5
Maple glazed thick cut bacon..5	Honey butter baked corn bread (V) .....
Collard greens (V).....4	Jug of chicken skin gravy.....1.50
Tabasco honey.....1	Whipped potatoes & chicken gravy..... 3
Crispy bacon mayo.....1	Sweet Potato Chips (V)..... 4.50

## Desserts

HOMEMADE PEANUT BUTTER PIE with salted caramel sauce and vanilla ice cream.....	5
SKILLET BAKED TRIPLE CHOCOLATE COOKIE with vanilla ice cream and chocolate fudge sauce .....	5
SOUTHERN PECAN PIE with Jim Beam Honey cream .....	5
FROZEN OREO OVERKILL with hot chocolate sauce.....	5

We charge an optional 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

If you suffer from nut, wheat or other allergies, please ask a member of staff for more information. All dishes are prepared in kitchens where nuts, flour, etc. are commonly used so unfortunately we cannot guarantee that our dishes will be free from them. | Caution: All chicken dishes may contain chicken bones.

\* CONTAINS BACON

(V) INDICATES VEGETARIAN OPTIONS

## Champagnes

glass / bottle

Prosecco Le Dolci Colline NV.....	7 / 34.95
Gremillet Brut NV.....	39.95
Gremillet Rose NV.....	46
Taittinger Brut NV.....	56
Laurent-Perrier Rose NV.....	85
Dom Perignon 2004.....	150

## White Wines

BORSAO MACABEO.....	4.50/19
(SPAIN 2013)	
A ripe, fruity and fresh tasting white from the region's premium producer.	
MIRABELLO PINOT GRIGIO.....	5.75/23
(ITALY 2013)	
Easy drinking, crisp, fresh & dry with gentle floral and citrus aromas.	
TABALI RESERVA CHARDONNAY.....	6 / 24
(CHILE 2012)	
Lemon and stone fruit flavours are balanced with a bone dry, chalky Burgundian-style finish.	
SILENI CELLAR SELECTION SAUVIGNON BLANC.....	6.50/26
(NEW ZEALAND 2013)	
Classic Marlborough sauvignon blanc, crisp and dry with gooseberry fruit flavours.	

## Rose Wines

ANCORA PINOT GRIGIO BLUSH.....	4.75/23
(ITALY 2014)	
Dry, fresh and fruity with lots of fresh summer fruits and floral notes.	

## Red Wines

BORSAO GARNACHA.....	4.50/19
(SPAIN 2013)	
Juicy, bramble fruit in this easy drinking red with hints of pepper and blackberry.	
MARKTREE CABERNET MERLOT.....	5.25/21
(AUSTRALIA 2013)	
Appealing, fresh ripe red fruit & light spice. Smooth & fruity.	
ARTESA RIOJA TEMPRANILLO.....	5.75/23
(SPAIN 2013)	
Youthful and silky with juicy red berry aromas and cherry & spice flavours.	
LES VOLETS PINOT NOIR.....	6.50/26
(FRANCE 2013)	
Ruby coloured with pure fruit flavours of raspberry and red berry fruits and a balanced savoury finish.	

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Champagne: 125ml glass  
Wine: 175ml glass  
125ml glass available upon request  
Vintages are subject to change.

## Cocktails

full list available

ALWAYS SUNNY IN JOE'S / 9.50
Sauza Hacienda Reposado tequila, Passoa, passion fruit juice, pineapple juice, lemon juice, vanilla syrup and chilli mango syrup shaken and served straight up in a coupe.
RUM DOG MILLIONAIRE NO2 / 9.50
Brugal 5yr rum, lime juice, spicy mango syrup, fresh mint, ginger beer and a creme de mure float.
RED RAIN / 9
Plymouth Sloe gin, lemon juice, gomme syrup, creme de mure and fresh raspberries shaken and served short over crushed ice.
SON OF A PEACH / 9
Stolichnaya vodka, peach liqueur, blood orange syrup, lemon juice and apple juice. Built and served long over crushed ice.
OLD FASHIONED / 9.50
Makers Mark bourbon, brown sugar, orange bitters, Jerry Thomas decanted bitters stirred the old fashioned way.
DAISY DUKE / 9.50
Stoli Razberi vodka, Maraschino liqueur, cranberry juice, lime juice and spicy mango syrup, built over crushed ice.
1 NIGHT IN JAIL / 12.50
Wild Turkey 101, Noah's Mill, Jim Beam Devil's Cut, fresh pineapple, lime juice, grenadine, gomme and Angostura bitters. shaken & served long. (only 2 per customer!)

## Soft Drinks

Coca Cola / Diet Coke (330ml bottle).....	3.50
Sprite (330ml bottle).....	3.50
Joe's lemongrass lemonade.....	3.50
Joe's iced lemon tea.....	3.50
Joe's creamy lilt.....	3.50
Kingsdown still spring water (750ml).....	3.50
Kingsdown sparkling water (750ml).....	3.50
Fruit juices.....	3.50
orange / apple / tomato / mango / cranberry pineapple / passion fruit	

## American Beers

Anchor Steam Ale (San Francisco / 4.8% / 355ml).....	5
Anchor Porter (San Fran. / 5.6% / 355ml).....	5
Brooklyn Lager (Brooklyn / 5.2% / 355ml).....	5.50
Goose Island IPA (Chicago / 5.9% / 355ml).....	5
Huber Premium (Wisconsin / 4.8% / 330ml can).....	5

## International Beers & Ciders

Sagres (Portugal / 5% / 330ml).....	4.75
Heineken (Holland / 5% / 330ml).....	4.75
Sol (Mexico / 4.5% / 330ml).....	4.75
Monteith's Southern Pale Ale (NZ / 4.6% / 330ml).....	5
Rekorderlig Apple Cider (Sweden / 4.5% / 500ml).....	5.50