

BARGE EAST

HACKNEY WICK

BESPOKE COCKTAILS

*Using ingredients freshly harvested from the Barge East Gardens.
Select classic cocktails available upon request.*

THE BARGE-ARITA

Forced Rhubarb
Tequila, Chartreuse,
Cointreau, Lime,
Ginger Agave.
12.5 / 11.5 NL

CAPTAIN CRAIG

Mezcal Verde,
Cointreau, Lime,
Pineapple, Agave
Verdita,
14/13 NL Z

FOOL'S BLOOM

Strawberry & Rose
Rum, Discarded
Cascarra Vermouth,
Lime, Sugar, Rose
Water, Strawberry
14/12.5 NL Z

GARDEN BENCH

Limoncello, Lemon
Verbena Gin, Lemon
Verbena Syrup, Fizz,
Foam
13.5/12 NL Z

2/3 COURSE GROUP SET MENU

Including shared sides for the table. Some dishes carry supplements.

SMALL PLATES

Fowey Mussel Escabeche, Salt & Vinegar Crisps *GF DF*

Burnt Leek, Tunworth, Onion Ash Oil, Nasturtium *V GF*

British Asparagus, Dandelion, Chive Oil Dressing *VG GF*

Cured Loch Duart Salmon, Beetroot Gel, Squid Ink Cracker, Dill *GFA*

Aged Beef Tartare, Smoked Marrow Croquette, Stilton, Focaccia Crumb *GFA*

MAINS

Ethical Butcher Shorthorn Beef Picanha, Black Garlic, Garden Chimichurri *GF DF +7.5*

Glazed Aubergine, Mushroom XO, Cashew Cream, Seeds, Collard Green Shoots *VG GF*

British Market Fish Over Coals, Bouillabaisse Sauce, Samphire *GF DF*

Wild Devon Rabbit Loin, Rabbit Boulangere, Rabbit Jus Gras, Carrot *GF*

SWEET

Rice Pudding Crèmeux, Forced Yorkshire Rhubarb, Stem Ginger *GF*

Apple Tarte Fine *VG*

*Seasonal Cheese, Eccles Cake

Affogato, 'Bad Coffee', Vanilla Ice Cream, 100% Dark Chocolate *VGA GFA*

N CONTAINS NUTS GFA GLUTEN FREE AVAILABLE DF DAIRY FREE V VEGETARIAN VG VEGAN Z ZERO WASTE NL - NO/LOW ALCOHOL AVAILABLE

A discretionary 12.5% service charge will be added to your bill. We add an optional £1 charity charge to each bill. To have this removed from your bill, simply ask your server.

Please let our staff know of any allergies or dietary requirements. Unfortunately, we cannot cater to severe allergies.