

BARGE EAST

HACKNEY WICK

SUNDAY SET MENU - 3 COURSES 39

Dishes marked with a (+) carry a supplement on the set menu.

SNACKS

- Sourdough Focaccia With Wild Garlic Butter *VGA* **2.5pp**
Wild Rice Cracker, Goats Cheese Mousse, Courgette, Mint *VGA GF* **2.5**
Lightly Cured Maldon Oyster, Dill Oil, Sour cream *GF* **4**

SMALL PLATES

- Fowey Mussel Escabeche, Salt & Vinegar Crisps *GF DF* **9**
Burnt Leek, Tunworth, Onion Ash Oil, Nasturtium *V GF* **10**
British Asparagus, Dandelion, Chive Oil Dressing *VG GF* **10**
(+2) Cured Loch Duart Salmon, Beetroot Gel, Squid Ink Cracker, Dill *GFA* **12**
(+4) Aged Beef Tartare, Smoked Marrow Croquette, Stilton, Focaccia Crumb *GFA* **14**

ROASTS

- Beef Topside & Horseradish Sauce **25**
Lamb Leg & Salsa Verde *DF* **24**
Porchetta & Apple Sauce *DF* **23**
(+4) Trio of Roasts & Selection of Sauces **29**
*All served with duck fat roasted potatoes, honey roasted miso carrots,
seasonal greens & Yorkshire pudding*
Shallot Tart, with Horseradish Sauce *VG* **20**
Served with VG roasted potatoes, roasted miso carrots & seasonal greens

SIDES

- To Share:** Leeks & Cheese, Black Garlic Emulsion *V* **11**
Foraged Garden Herb Salad, Spelt, Lemon Dressing *VG GFA* **6**
Torched Purple Sprouting Broccoli, Oyster Emulsion, Samphire *VGA GF* **6**

SWEET

- Rice Pudding Crèmeux, Forced Yorkshire Rhubarb, Stem Ginger *GF* **9**
(+3) 75% Chocolate Ganache, Toasted Hazelnut, Extra Virgin Rapeseed Oil *V GF N* **12**
Apple Tarte Fine *VG* **10**
(+3) Seasonal Cheese, Eccles Cake **13**
Affogato, 'Bad Coffee', Vanilla Ice Cream, 100% Dark Chocolate *VGA GFA* **8**

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.

COMMITMENT TO SUSTAINABILITY

As a hospitality provider and as a business, we're committed to a range of sustainable practices. As you're seated aboard the Barge itself, you'll be surrounded by up-cycled materials. Our 120 year old barge was lovingly restored with the idea of sustainability in mind, with our team using up-cycled, reclaimed, and rustic material in the restoration.

But true sustainability in hospitality comes from the food we serve to our guests. Under the expert hand of Executive Chef, Stefano Camplone, our menu is created with low-waste, ethical sourcing, and sustainability in mind.

We work closely with all our suppliers - each hand-selected by our Executive Chef for their responsible practices - to ensure our environmental impact is as limited as it can be; from using only local suppliers ensuring a lower carbon footprint, while at the same time supporting British farmers, produce growers, and fisheries, as well as brewers, distillers and more; to working on eliminating or minimising waste, single-use plastics and more in our deliveries; as well as working with fairtrade coffee and chocolate suppliers.

We work with seasonal produce to ensure responsible practices. Outside, you'll see our produce gardens where we grow, nourish and harvest a lot of our own produce, herbs and garnishes. And as part of our low-waste initiative, we create our own green compost for the gardens, using raw vegetable waste from the kitchens.

VIEW DE HOOP'S JOURNEY THROUGH THE CANALS TO OUR MOORING HERE AT HACKNEY WICK



SCAN ABOVE TO VIEW THE VIDEO



WELCOME ABOARD THE BARGE

We're delighted to welcome you aboard our historic 120 year old Barge, named De Hoop, Dutch for hope. A name chosen after its arduous journey across the North Sea from Den Helder in Holland, to where it is moored today in Hackney Wick.

Childhood friends Tommo, Ryan and Blandy teamed up to sail the barge the 90 mile journey themselves. What seemed a simple journey turned into a six month adventure while waiting for the perfect conditions to take the barge across open water, with unexpected stormy weather hitting mid-sail.

Once back in the UK. De Hoop's tall structure made it unable to navigate the short canals and low bridges to our current mooring. Weighting the barge itself down with large water bags below deck, and removing nearly the entire top deck, De Hoop was able to squeeze just through.

Finally moored, Barge East became what it is today. Our award-winning, floating restaurant with a commitment to sustainability through casual and accessible fine-dining.

EXECUTIVE CHEF, STEFANO CAMPLONE

The mind behind our seasonal menu, meet our Executive Chef, Stefano Camplone, often seen in Barge's kitchen and harvesting produce from our gardens, ensuring top quality not only in each dish, but each ingredient.

From the Italian seaside town of Pescara, Stefano brings his Italian upbringing into each dish aboard the Barge. You can find his mother's homemade Limoncello recipe behind the bar, and her influence in many of the dishes including our popular Sunday Porchetta.

With a background in fine-dining and Michelin starred restaurants, Stefano mixes his knowledge of fine-dining with his passion and hardwork for sustainability and responsible hospitality. Each dish on our seasonal menu is created, tested and perfected in-house by Stefano himself.

CLING-FILM FREE KITCHEN

In our kitchen, and behind the bar, we're proud to be a cling-film free kitchen. Cling-film is notoriously difficult to recycle and British households alone produce over 1 billion meters of cling-film plastic waste per year.

Our chefs work hard to harvest fresh, the same day it is needed, to remove cling-film from our menus. The menu reflects this work with seasonal items from our gardens.

Since May 2021, we have eliminated over 10,000 meters of cling-film, roughly 5.4 nautical miles, the same distance from our docking in Hackney Wick all the way to Hampstead Heath.

Further to our effort to remove waste produced from our venue, we use recycled blue roll, bin bags, and paper, and recyclable straws and tin foil. We also work closely with our waste provider to allow for zero-to-landfill waste collection.

OUR CHOCOLATE FOOTPRINT

Chocolate is, unfortunately, one of the least environmentally friendly foods that we eat. To combat this, we work with @ Original Beans for our chocolate sourcing in our desserts and on our menu. Last year, working with @ Original Beans, our impact alone in one year was - The size of 25 soccer fields of rainforests protected; 2kg of packaging waste eliminated; Over 1,400kg of CO2 drawn-down; And 957 trees grown in origin.

OUR CHARITY INITIATIVE

A small change can make a big impact. We add an optional £1 donation for each seated table aboard the Barge to raise funds for Inland Waterways Association. The only UK Charity dedicated to preserving our Rivers & Canals. 75 years of campaigning both locally & nationally have helped to protect our canals and rivers. They are dedicated to giving our canals a little TLC and help maintain them as thriving environments for everyone.

To bring awareness to local charities, we rotate our chosen monthly charity. Speak to your server if you would like to donate more on your visit. All funds raised are donated in full.

THIS MENU IS PRINTED ON RECYCLED PAPER