

BARGE EAST

HACKNEY WICK

FESTIVE MENU | 4-COURSE £59

2-course Weekday 'Riverside Lunch' £37 (*-reduced menu)

SNACK

House focaccia, marmite butter, toasted yeast [v/vg]*

SMALL PLATES

Ironbark pumpkin croquette, Colston Bassett blue, pumpkin seed and sage dukkah v *

Chalk stream trout rillette, dark rye bread, pickled beetroot, wood sorrel

Salt baked celeriac and apple velouté, Jerusalem artichoke crisps

& winter truffle v/vg *

Confit duck leg terrine, chervil root remoulade, grumolo

MAINS

Norfolk black turkey, yeasted parsnip and chestnut puree, creamed sprouts and pancetta, vichy carrot, pig in blanket, cranberry sauce *

Roasted lemon sole on the bone, sauce americaine, tokyo turnips, kalettes

Ethical butcher onglet, parsley root, burnt leek, horseradish Bearnaise

& port jus

Vegan nut roast, roast potatoes, sprout tops, parsnip puree, roast carrot, cranberry sauce [v/vg]

ALL SERVED WITH...

Duck fat roasted potatoes, pomegranate gremolata [vga]

UPGRADES

Pickled Oyster, persimmon mignonette, buttermilk 6 for £30

Neals yard dairy seasonal cheese, lavosh £12 per person

SWEET

Pedro Ximenez trifle, burnt cream custard, toasted almonds, quince, almond sponge *

Vegan - Dark chocolate mousse, olive oil, 'honey comb', smoked sea salt, shiso *

AND TO DRINK?

We have a range of fantastic wines, beers, cocktails & drinks packages for group bookings.



Allergen Info

N Contains Nuts **GFA** Gluten Free Available **DF** Dairy Free **V** Vegetarian **VGA** Vegan Available
Z Zero Waste **NL** No/Low Alcohol | Please let our staff know of any allergies or dietary requirements. Unfortunately, we cannot cater to severe allergies.