

# BARGE EAST

HACKNEY WICK

## 2/3 COURSES GROUP SET MENU £45/49

*Including shared sides for the table.*

### SMALL PLATES

---

Garden Herb Bhaji, Carrot Emulsion & Preserved Lemon GF VG

Sun Sweet Melon, Carosello Cucumber, Yuzu Kosho, Torched Lardo, Fennel

Pollen GF Pea & Broad Bean Tartlet, Smoked Cods Roe, Lovage Emulsion,

Pea Shoots

Heritage Tomatoes in Whey, House Ricotta, Chamomile, Nasturtium, Tomato

Water V GFA

Pigs Head Croquette, Piccalilli, Frisée

### MAINS

Barnsley Lamb Chop, Grezzina Courgette, Cornish Little Leaves, Chive

Emulsion GF

(+5) Cornish Cod, Palourde Clams, Leek Top Kimchi Butter Sauce, Cornish New

Potatoes, Gooseberries GF

Glazed Aubergine, Bulgur Wheat & Garden Herb Salad, Pequillo Pepper, Chard,

Saffron Oil VG

Harissa Barbecued Hispi Cabbage, Cocco Bianco Beans, Haricot Vert, Sweet

Corn Veloute, Garden Courgette Flowers GF V

### SHARING SIDES

---

Fried Potato Terrine, Alliums V GFA

Smoked Golden Beetroot Salad, Creme Freiche, Garden Rhubarb, Puffed Quinoa, GF V

Hackney Garden Herb Salad, Mustard Vinaigrette VG GF

### SWEETS

Chocolate & Peanut Delice, Salted Caramel Ice Cream

Creme Caramel, Almond Brittle, Passionfruit VG GF

Forced Yorkshire Rhubarb Millefeuille, Blood Orange & White Chocolate



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.