BARGE EAST

HACKNEY WICK

BESPOKE COCKTAILS

Using ingredients freshly harvested from the Barge East Gardens.

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

ABBA VOYAGE PRE-THEATRE 2 COURSES 35 SNACKS

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

SMALL PLATES

Fowey Mussel Escabeche, Salt & Vinegar Crisps GF DF

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

Charred Cucumber , Nasturtium oil, Ajo blanco & dukka VG

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

Aged Beef Tartare, Smoked Marrow Croquette, Stilton, Focaccia Crumb GFA +2

MAINS

Norfolk Angus Onglet, Charred Gem Lettuce, Shropshire Blue, Pink & Green Peppercorn Smoked

Marrow Sauce, Pickled Shallot +5

Glazed Aubergine, Mushroom XO, Cashew Cream, Seeds, Garden Chard VG GF
British Market Fish Over Coals, Bouillabaisse Sauce, Samphire GF DF +5
Devon Wood Pigeon, Sour Cherry Labneh, Mole Poblano, Bitter Leaf Salad N

SIDES

Fried Potato Terrine, Umami, Shallot & Herb Dressing V GF 6
Confit Hispi Cabbage, Romesco, Cabbage Crisps VG GFA N 6
Foraged Garden Herb Salad, Spelt, Viniagrette VG GFA 6

SWEET

Macerated Strawberry, elderflower, hay & Sorrel Granita GF

Apple Tarte Fine VG

Seasonal Cheese, Eccles Cake +2

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



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.