

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

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*

MAINS

(+5) Norfolk Angus Onglet, Charred Gem Lettuce, Shropshire Blue, Pink & Green Peppercorn
Smoked Marrow Sauce, Pickled Shallot

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

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

Devon Wood Pigeon, Sour Cherry Labneh, Mole Poblano, Bitter Leaf Salad *N*

SWEET

Macerated Strawberry, Elderflower, Hay & Sorrel Granita *GF*

Apple Tarte Fine *VG*

Seasonal Cheese, Eccles Cake

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



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.