

BARGE EAST

HACKNEY WICK

FESTIVE MENU

3-COURSE £55 | 4-COURSE £59

*Weekday lunch 2 course (reduced menu) £35

SNACKS

House focaccia, burnt leek butter [V/VG] *
Panisse with chestnut and truffle emulsion [GF] *
Lincolnshire poacher and potato croquette [V/VG]

SMALL PLATES

Cured wester ross salmon, pickled daikon, dill, sour cream [GF]
Roasted ironbark squash veloute, glazed pumpkin seeds, sage crisps [V/VG/GF] *
Smoked norfolk grey smoked chicken terrine, pickled grape, walnut,
celeriac remoulade [GF]
Newlyn mackerel cooked over coals, garden vegetables a la grecque [GF] *

ROASTS

Norfolk black turkey, yeasted parsnip puree, duck fat roasted potatoes, creamed
sprouts with pancetta, pigs in blankets, cranberry sauce [GF] *
Baby monkfish on the bone, mussel and romanesco broth, kale crisps [GF]
Ethical Butcher onglet, wild mushroom fricassee, pink and green peppercorn
sauce [GF]
Vegan nut roast, roast potatoes, sprout tops, parsnip puree, roast carrot,
cranberry sauce [V/VG] *

SIDES

Confit hispi cabbage, romesco sauce, chimichurri, cabbage crisp [V/VG]
Pigs in blankets glazed in honey mustard
Honey glazed heritage carrots, goats cheese, dukkah [V/VGA/GF]
Potato terrine, penny bun emulsion, penny bun powder [V]

SWEET

Pedro Xeminez trifle, toasted almonds, drunken cherries, almond sponge *
Alibi pantry christmas pudding, brandy sauce [GF]
Cox's apple tart, vegan ice cream [V/VG] *
Neals yard dairy seasonal cheese, eccles cake (£)

N Contains Nuts GFA Gluten Free Available DF DAIRY FREE V Vegetarian VG Vegan

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.