

# BARGE EAST

HACKNEY WICK

## 2 OR 3 COURSES GROUP SET MENU £45/49

*Including shared sides for the table.*

### SMALL PLATES

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Garden Herb Bhaji, Carrot Emulsion & Preserved Lemon *GF VGA*

Venison Tartare, Fig Leaf, Beetroot Cured Hen's Egg, Discarded Sourdough *GF*

Pea & Broad Bean Tartlet, Smoked Cods Roe, Lovage Emulsion, Pea Shoots

Roasted Heirloom Carrots, Cashew Cream, Radicchio, Za'atar *VGA GF*

Ham Hock Croquettes, Kaffir Lime Leaf Mayo, Burnt Apple

Delicata Pumpkin Taco, Mushroom XO, Burnt Leek Emulsion, Beer Batter Scraps

*VGA GFA*

### MAINS

Barnsley Lamb Chop, Purple Sprouting Broccoli, Cornish Little Leaves, Chive Emulsion *GF*

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

Glazed Aubergine, Bulgur Wheat & Garden Herb Salad, Pequillo Pepper, Chard, Saffron Oil *VG*

Barbecued Hispi Cabbage, Cocco Bianco Beans, Haricot Vert, Sweetcorn Veloute *GF V*

Barbecued Onglet Steak, Caramelised Roscoff Onion, Red Chicory, Smoked Bone Marrow Jus *GF*

### SHARING SIDES

Fried Potato Terrine, Alliums *V GFA 6.5*

Smoked Golden Beetroot Salad, Creme Fraiche, Puffed Quinoa, *V GF 6.5*

Hackney Garden Herb Salad, Mustard Vinaigrette *VG GF 6*

### SWEETS

Chocolate & Peanut Delice, Salted Caramel Ice Cream *N*

Hackney Wick 'Bad' Coffee Creme Caramel, Smoked Almond Brittle, Passionfruit *VG GF*

Saffron Poached Pear, Spiced Praline, Candied Pistachio, Jersey Cream *V GF*



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.