

# 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, Chartreuse,  
Cointreau, Lime,  
Ginger Agave.  
**12.5 / 11.5 NL Z**

### B.O.S.S

Blood Orange Rum,  
Lime, Amaro,  
Bitters, Foam,  
Fizz.  
**13.5/12.5 NL Z**

### FEEL THE BEET

Mezcal Verde,  
Vermouth Rosso,  
Lime, Beetroot,  
Mexican Marigold  
**13.5 N Z**

### TRANQUILTEA

Nordic Pine Infused  
Gin, Rosé Vermouth,  
Lemon, Chamomile Tea  
Syrup, Ginger Ale,  
**13.5 Z**

## SMALL PLATES

*Chef recommends 2-3 plates per person shared for the table*

Sourdough Focaccia With Wild Garlic **VGA 2.5**

Wild Rice Cracker, Goats Cheese Mousse, Courgette, Mint **VGA GF 2.5**

Lightly Cured Carlingford Oyster, Dill Oil, Sour cream **GF 4**

Cornish Crab Sando, Crab Mayo, Pickled, Fermented Apple **14**

Fowey Mussel Escabeche, Salt & Vinegar Crisps **GF DF 9**

Burnt Leek, Tunworth, Onion Ash Oil, Nasturtium **VGA GF 10**

British Asparagus, Dandelion, Chive Oil Dressing **VG GF 9**

Cured Loch Duart Salmon, Beetroot Gel, Squid Ink Cracker, Dill **GFA 12**

Aged Beef Tartare, Smoked Marrow BonBon, Salsify Chips **GF 14**

## MAINS

*Chef recommends 1 plate per person shared for the table*

Ethical Butcher Shorthorn Picanha, Black Garlic Emulsion, Chimichurri **GF DF 29**

Brixham Red Mullet Over Coals, Bouillabaisse Sauce, Sea Sapphire **GF DF 29**

Glazed Aubergine, Mushroom XO, Cashew Cream, Seeds, Collard Green Shoots **VG GF 24**

Wild Devon Rabbit Loin, Rabbit Sarladaise, Rabbit Jus Gras, Carrot **GF 26**

## SIDES

*Chef recommends 1 plate per person shared for the table*

Fried Potato Terrine, Umami, Shallot & Herb Dressing **VGA GF 6**

Confit Hispi Cabbage, Romesco, Cabbage Crisps **VG GFA 6**

Torched Purple Sprouting Broccoli, Oyster Emulsion, Sapphire **VGA GF 6**

Foraged Garden Herb Salad, Spelt, Lemon Dressing **VG GFA 6**

## SWEETS

*Chef recommends 1 plate per person shared for the table*

Rice Pudding Crémeux, Forced Yorkshire Rhubarb, Stem Ginger **GF 9**

64% Chocolate Ganache, Toasted Hazelnut, Extra Virgin Rapeseed Oil **V GF 12**

Apple Tarte Fine **VG 10**

Seasonal Cheese, Eccles Cake **13**

Barge East Affogato, 'Bad' Coffee, Vanilla Ice Cream, 100% Dark Chocolate **VGA GFA 8**

**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.