

BESPOKE COCKTAILS

Using ingredients freshly harvested from the Barge East Gardens. Select classic cocktails available upon request.

SWEETWATER MARTINI

FOOL'S BLOOM

SPRING SLING

MENTHE CHERIE

Liqueur, Amaro, Lemon, Apple, Beetroot & Rose, Foam 13.5 Z

Amaro, Lemon, Ginger Ale, Foam 13.5

Eenoo Gin, Haroosh Pomegranate, White Rum, Lone Wolf Gin, Rosehip Cup, Lemon, Rhubarb & Ginger, Tonic 12.5 Z

Champagne Piollot, Cherry & Mint Brandy, Cherry Bitters, Brown Sugar

15

SUNDAY MENU

SNACKS TO SHARE

Buckwheat Cracker, Onion Lyonnaise, Chives VG GF 2.5 Oyster, Tarragon Mignonette & Lemon 3.5 each, 18 half dozen Potato & Cabbage Croquette, Fennel Purée, Tofu Cream GF VG 7 Delica Pumpkin Tempura, Dijonaisse DF V 7 Chicken & Leek Croquette, Cranberry Jam, Bitter Leaves 8 Mama's Sardines, Toasted E5 Sourdough DF 7.5

ROASTS

Beef Topside & Horseradish Sauce 25

Lamb Leg & Salsa Verde DF 24

Porchetta & Apple Sauce DF 23

Trio of Roasts & Selection of Sauces 29

All served with duck fat roasted potatoes, honey roasted miso carrots, seasonal greens & Yorkshire pudding

Shallot Tart, with Horseradish Sauce VG 20 Served with VG roasted potatoes, roasted miso carrots & seasonal greens

SIDES

Kalettes Preserved Lemon Gremolata GF VG Z 6 E5 Sourdough, Oil & Vinegar VG 2pp or Zaska DF 2.5pp To Share: Leeks & Cheese, Black Garlic Emulsion 11

SWEET

Sticky Toffee Pudding & Vanilla Ice Cream V 10.5 Mulled Wine Poached Pears & Rice Pudding VG GF 9

Homemade Port Tiramisu V 10

"Lost Bread", Apple, Caramelised Walnuts, Candied Celery, Wigmore Cheese N V 12

N CONTAINS NUTS GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN Z ZERO WASTE

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.