



DINNER
6pm – 10pm

To Share

Anchovy Toast with Parmesan	4.5
Padron Peppers (v)	4.5
Duck Rillettes & Toast	4.5
<i>Santos & Santos Spanish Charcuterie Board</i>	
Salchichon Extra de Cerdo Iberico, Chorizo Bellota, Sobrassada, Morcilla Iberica, Jamon de Trevelez	9.5 / 18
<i>La Fromagerie Cheese Board (v)</i>	
Bosworth Ash Log, Coulommiers, Le Cousin, Langres, Beauvau	9.5 / 18

Starter

Soup of the Day with Crusty Bread (v)	6
Chicken Liver Parfait, Pickled Cauliflower & House Tomato Chutney & Toast	7.5
Celeriac, Bramley Apple, Blue Cheese, Bitter Leaves & Candied Walnut (v)	8
Chapel & Swan Smoked Salmon, Suffolk Beetroot, Horseradish Crème Fraiche & Crispy Capers	8
Roast Partridge Breast, Confit Leg, Jerusalem Artichoke & Commis Pear	8.5

Main

Chargrilled Autumn Roots, Jerusalem Artichoke Puree, Crispy Kale & Basil (v)	12.5
Porcini, Pumpkin & Pear Broth with Cavolo Nero & Salsa Verde (v)	12.5
West Mersea Pan Roast Hake, Puy Lentils, Curly Kale & Black Olive Tapenade	16.5
Elwy Valley Lamb Breast, Cannellini Beans, Tuscan Spinach, Anchovy & Chilli	17.5
Chargrilled Marinated Bavette Steak, Sarlat Potatoes, Oyster Mushroom & Tarragon Butter	16.5
Red Wine Braised Beef with Oyster Mushroom, Horseradish Mash & Gremolata	15.5

Sides

Horseradish Mash (v)	4.5
Cavolo Nero with Confit Garlic (v)	4.5
Mixed Baby Leaf with Picked Shallot & Dijon (v)	4.5

Pudding

Flourless Bitter Chocolate Torte with Chantilly	6
Victoria Plum Panna Cotta with Cardamom & Ginger Shortbread	6
Commis Pear & Cinnamon Tart, Dulce de Leche, Crème Fraiche & Hazelnut Brittle	6

Dishes may contain nuts and other allergens so please speak to a member of staff if you have a dietary requirement
A discretionary 12.5% service charge will be added to your bill

THE BARGE HOUSE
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