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DINNER

6pm - 10pm

**Starters**

Padron Peppers (v) 4.5

Daily Soup with Sourdough (v) 6

Ham Hock Terrine, Pickled Cauliflower & Cornichons 8

*Santos & Santos* Spanish Charcuterie Board

- Salchichon Extra de Cerdo Iberico, Chorizo Bellota, Sobrassada, Morcilla Iberica, Jamon de Trevelez 9.5 / 18

*La Fromagerie* Cheese Board

- Bosworth Ash Log, Coulommiers, Le Cousin, Langres, Beauvale 9.5 / 18

**Main**

Cauliflower Steak with Pureē, Shallots & Brown Butter 13.5

Bean Stew with Carrot, Savoy Cabbage and Pistou 13

Fish of the day – *see the board or ask your waiter* 16.5

Bavette Steak with Cēpe Pureē, Confit Potatoes & Chervil 16.5

Venison with Celeriac, Broccoli & Red Wine Jus 15.5

**Sides**

Confit Potatoes with Aioli 4.5

Purple Sprouting Brocccoli 4.5

House Salad 4.5

**Pudding**

Chocolate Terrine with Chantilly Cream & Hazelnut Brittle 6

Lemon Tart with Mint Syrup & Crème Fraiche 6

Dishes may contain nuts and other allergens so please speak to a member of staff if you have a dietary requirement

A discretional 12.5% service charge will be added to your bill

THE BARGE HOUSE

Tues – Saturday 10am -11pm Sunday 10am-6pm

Weekend ‘Breakfast in Bread’ Brunch – Saturday & Sunday 10am-4pm

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