



25/30 for 2/3 Courses

(+20 Bottomless - 1.5 Hours of Bloody Marys or Sparkling Wine)

We use as much fresh produce from our Barge East garden on our menu where possible

Small

Barbecued cuttlefish, spiced rillette, bobby bean & roast pepper salad N GF
Master stock pig head terrine, cucumber, garden shiso N
Celeriac, seaweed, Spenwood cheese foam, cobnuts GF V N
Avalanche Beetroot, quinoa, Mexican marigold, smoked almond cream VG GF N

Big

Roasted Lamb loin, "lamb-chetta", figs, kohlrabi, Garden kale GF DF
Roasted Market fish, crab & roasted hispi cabbage, bisque GF
Spiced Aubergine, macadamia sauce, nasturtium pesto, roasted carrot VG GF

Sweet

Burnt honey Diplomat, peach compote, fermented elderflower honey V GF
Celery leaf parfait, lemon verbena jelly, strawberry & Walnut GF
Chocolate torte, poached pear, coffee crystals, koji rice cream VG GF
Cheese: Ticklemore, greengage jam, seeded cracker V GF
Devon, Goat milk, Pasteurised

Sides

- E5 Sourdough, smoked rapeseed oil* VG 3.5 -
 - Barge East garden leaves, cucumber, mustard dressing VG GF 4 -
 - Fried Ratte potatoes, black garlic V GF 5 -
 - Grilled leeks, lovage, pork crackling GF 5 -
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N - contains nuts / GF - Gluten free / V - Vegetarian / VG - Vegan
* - Gluten free on request

A discretionary 12.5% service charge will be added to your bill
Please let our staff know of any allergies or dietary requirement

