



SNACKS ABOARD THE BARGE

E5 Sourdough, Oil & Vinegar **VG DF** or Zaska **DF 4/5**

Chicken Skin, Duck Liver Pâté, Lemon Verbena **DF GF 2.5 Each**

Potato and Cabbage Croquette, Strawberry Soffritto, Tofu

Cream **VG 5.5**

Tempura Courgette Flower, Salt Cod Mousse **6**

Turnip Baba Ganoush, Barigoule Radish, Seed Cracker **GF VG 6**

Socarrat, Pickled Courgette, Courgette Purée **V 6.5**

Lamb Belly Croquette, Gardens Plum Ketchup **DF GF 7**

Mama's Sardine, Toasted E5 Sourdough **DF 7.5**

GARDEN COCKTAILS

Using ingredients freshly harvested from the Barge East Gardens

SORREL NOT SORRY	BOW BELLES	WHITE WATER	GARDEN BENCH 75
El Espolon Tequila, Cointreau, Sorrel Salt, Lime, Sorrel Syrup 12	Blueberry Infused White Rum, Lime, Ginger Ale, Blueberry, Sage & Ginger Syrup 12	Discarded Chardonnay Vodka, White Port, White Peach, White Lavender & White Tea Syrup 12 Z	Homemade Limoncello, ELLC Gin, Lemon, Lemon Verbena Syrup, Fizz 12 Z

N CONTAINS NUTS

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

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 you bill, simply ask your server.

Please let our staff know of any allergies or dietary requirements. Unfortunately, we cannot cater to severe allergies.