

BARGE EAST

HACKNEY WICK

NEW YEAR'S EVE 2022

SEVEN COURSE, SEASONAL, TASTING MENU

Cod Crudo, Jerusalem artichoke, nasturtium oil, citrus dressing/
Jerusalem artichoke " tartare" , nasturtium oil, citrus dressing VG

Butternut Squash, beurre blanc & black lime V

Lentils & BBQ squid/ Lentils, Cabbage and seasonal pickles VG

Pig trotter cigar/ Sasoma VG

Pork collar, with a cauliflower, raisins, almond and carrots
"salad" & cauliflower puree / Cauliflower steak , raisins, almond
and carrots "salad" and cauliflower puree VG

SWEET

Lemon Granita + Vodka (Sgroppino - palate Cleanser) VG

Chocolate Millefeuille VG

Full vegan alternative menu will be available - please request details

WINTER COCKTAILS

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

MULLED WINE GIN SNAP

ELLC Gin, Cointreau,
Mulled Wine Syrup,
Ruby Port. **12.5**

CHRISTMAS CAKE

Raisin Infused Brandy,
Discarded Cascara
Vermouth, Apple, Brown
Sugar, Boozy Raisins
12.5

SUGARPLUM FAIRY

Plum Sake, Tequila,
Plum Stone Rice
Vinegar, Plum & Shiso
Syrup **12.5**

NAUTINOG

Oat Milk, Oat Cream,
Discarded Banana
Peel Rum, Disaronno,
Spiced Maple Syrup,
12.5

N CONTAINS NUTS

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VG VEGAN

Z ZERO WASTE

We add an optional £1 charity charge to each bill. To have this removed from your bill, simply ask your server.

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

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SEVEN COURSE VEGAN, SEASONAL, TASTING MENU

Jerusalem artichoke "tartare" , nasturtium oil, citrus dressing

Butternut squash, surplus sauce and black lime V

Lentils, cabbage and seasonal pickles

Samosa

Cauliflower steak , raisins, almond and carrots "salad" and
cauliflower puree

SWEET

Lemon Granita + Vodka (Sgroppino - palate Cleanser) **VG**

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BEER AND CIDER PINT'S

De Hoop Lager 4% **6.2**

Signature Brew, Backstage IPA 5.6% **6.4**

Hackney Brew, Kapow Pale Ale 4.5% **6.4**

Gravity Theory Cider 4.5% **6.2**

Lucky Saint Bottle, Low Abv Lager 0.5% **5**

SOFT

Coke | Diet Coke 330ml **3.5**

Fresh Lemonade **6**

with Seasonal Syrup

Soft Sangria **6**

with Seasonal Syrup

Sparkling | Still 750ml **3.5**

APERITIF & DIGESTIF 50ML

Amaro Montenegro | Sacred Dry/Spiced

Vermouth | Aperol | Chartreuse **8.5**

Baileys | Amaretto | Cointreau | Fair

Coffee Liqueur | Discarded Cascara Bean

Vermouth | Sacred Amber Vermouth **8.5**

TEQUILA/MEZCAL

Mezcal Verde **11.5**

Rooster Rojo Tequila Blanco **10**

Cazcabel Coffee Tequila **11.5**

HOMEMADE LIMONCELLO 25ML 6.5

It all started with a small lemon tree outside my home on the hillside of Pescara, Abruzzo.

With optimal sun exposure, the tree produced an abundance of lemons, too many to know what to do with. My mum didn't want to waste them, and so started making limoncello.

15 years on and still no lemons have been left behind.

This is a recreation of that exact recipe.

GIN

ELLC London Dry Gin **8**

Sipsmith Sloe Gin **8.5**

Sacred Grapefruit Gin **9.5**

ELLC Kew Gardens Gin **9.5**

Lone Wolf Gin **12**

Sacred Old Tom Gin **10.5**

VODKA

ELLC Vodka **8**

Discarded Grape Skin Vodka **10.5**

RUM

Angostura White Rum **8**

Infused Blueberry, Sage & Ginger Rum **8.5**

Discarded Banana Peel Rum **9.5**

Westerhall 5yr Rum **10**

ELLC 'Rarer' Rum **10.5**

WHISKY | BOURBON | COGNAC

Copper Dog Blended Scotch **11**

Cotswolds English Whisky **12**

Glenfiddich 12 Year Old Scotch **14**

Cù Bòcan Highland Whisky **16**

Martell V.S.O.P Cognac **14**

Infused Raisin/ Cherry & Mint Brandy **14**

Tin Cup Bourbon **10.5**

Wiseman Kentucky Bourbon **12**

MIXERS (200ML)

Franklin & Sons: Tonic, Light Tonic,

Lemonade, Ginger Beer, Ginger Ale, Soda.

Coke, Diet Coke **2.75**

ALL SPIRITS ARE SERVED TO A 50ML AS
STANDARD. ASK YOUR SERVER IF YOU PREFER A
SMALLER MEASURE.



SPARKLING

		125	BTL
NV V	Prosecco Superiore, 'Asolani', Enrico Bedin, Veneto, IT	8	35
NV O, V	English Sparkling, Brut Reserve, Harrow & Hope, ENG	-	60
NV B, V	Champagne Piollot Cuvée de Réserve, Aube, Cotes des Bar, FR	-	80

WHITE

		175	250	500	BTL
2020 B, V	Bolfan Riesling, Zagorje, HRV	8	11	21.5	32
2021 V	Les Hexagonales, Sauvignon Blanc, FR	9	12.5	24	34
2021 V	Gavi Di Gavi, Guido Matteo, Bosio, Piedmont, IT	10	13	25	36
2016 LI, V	Harslevelu, Zsirai, Tokaji, HU	-	-	-	38
2020	Furth Kremstal DAC Grüner Veltliner, Weingut Stift Goettweig, AT	-	-	-	42
2019 LI, V	Les Contours de Mairlant, François Villard, Rhodaniennes, FR	-	-	-	44
2020 B, V	Kritt Pinot Blanc, Famille Kreydenweiss, Bas-Rhin, Alsace	-	-	-	44
2018 V	Sacabierra, Albarino, Rias Biaxis, ESP	-	-	-	48
2020 LI, V	Côtes du Jura Les Sarres Chardonnay, Vins Rijckaert, FR	-	-	-	53
2018 LI, V	Horafosca, Organic, Penedes, Catalunya, ESP	-	-	-	55
2020 B, V	La Moussière, Les Vins Alphonse Mellot, Sancerre, FR	-	-	-	75

ROSÉ & ORANGE

		175	250	500	BTL
2021 O, V	Cochon Volant Rosé, Languedoc, FR	8	11	21	31
2021	Figuire Premiere, Provence Rosé, FR	-	-	-	42
2019 LI	Isidore Vineyard Semillon Fieldcraft F2, Garage Wine Co., CL	-	-	-	53

RED

		175	250	500	BTL
2020 V	Valpolicella, Terre de Castelnuovo, IT	8	10.5	20	30
2017 V	Querciavalle, Chianti Classico Riserva, IT	8.5	11.5	22	32
2020 O	Agiorgitiko, 'Thronos', Athanasiou, Nemea, GR	10	13	25	36
2020 V	Beaujolaais, 'Vignes de 1951', Lucien Lardy, FR	-	-	-	38
2019 O, V	Proemio Reserva Petit Verdot, Mail, Mendoza, AR	-	-	-	39
2020 LI	Pais Lot 215 BC Ferment, Garage Wine Co., CL	-	-	-	44
2020 V	Cent Visage Côt, Touraine, Domaine Jean-Francois Merieau, FR	-	-	-	49
2020 O, V	Hacienda Solano Selección, La Aguilera, Ribera del Duero, ESP	-	-	-	53
2016 B, V	Château Jean Faux "Les Sources", Organic, Bordeaux Supérieur, FR	-	-	-	58
2019	Gigondas, Domaine Les Goubert, Rhone Valley, FR	-	-	-	70
2013	Brunello di Montalcino, Villa Le Prata, Tuscany, IT	-	-	-	90

DESSERT AND PORT

		50	BTL
2015	Sauternes, Château Simon, Bordeaux, FR	9	-
NV V	Fine Ruby Port, Vieira de Sousa, Vila Nova de Gaia, POR	10	-
2015 V	LBV Port, Vieira de Sousa, Vila Nova de Gaia, POR	12	-
NV V	Fine White Port, Vieira de Sousa, Vila Nova de Gaia, POR	12	-

COMMITMENT TO SUSTAINABILITY

As a hospitality provider and as a business, we're committed to a range of sustainable practices. As you're seated aboard the Barge itself, you'll be surrounded by up-cycled materials. Our 120 year old barge was lovingly restored with the idea of sustainability in mind, with our team using up-cycled, reclaimed, and rustic material in the restoration.

But true sustainability in hospitality comes from the food we serve to our guests. Under the expert hand of Head Chef, Stefano Camplone, our menu is created with low-waste, ethical sourcing, and sustainability in mind.

We work closely with all our suppliers - each hand-selected by our Head Chef for their responsible practices - to ensure our environmental impact is as limited as it can be; from using only local suppliers ensuring a lower carbon footprint, while at the same time supporting British farmers, produce growers, and fisheries, as well as brewers, distillers and more; to working on eliminating or minimising waste, single-use plastics and more in our deliveries; as well as working with fairtrade coffee and chocolate suppliers.

We work with seasonal produce to ensure responsible practices. Outside, you'll see our produce gardens where we grow, nourish and harvest a lot of our own produce, herbs and garnishes. And as part of our low-waste initiative, we create our own green compost for the gardens, using raw vegetable waste from the kitchens.

VIEW DE HOOP'S JOURNEY THROUGH
THE CANALS TO OUR MOORING HERE
AT HACKNEY WICK



SCAN ABOVE TO VIEW THE VIDEO



WELCOME ABOARD THE BARGE

We're delighted to welcome you aboard our historic 120 year old Barge, named De Hoop, Dutch for hope. A name chosen after its arduous journey across the North Sea from Den Helder in Holland, to where it is moored today in Hackney Wick.

Childhood friends Tommo, Ryan and Blandy teamed up to sail the barge the 90 mile journey themselves. What seemed a simple journey turned into a six month adventure while waiting for the perfect conditions to take the barge across open water, with unexpected stormy weather hitting mid-sail.

Once back in the UK. De Hoop's tall structure made it unable to navigate the short canals and low bridges to our current mooring. Weighting the barge itself down with large water bags below deck, and removing nearly the entire top deck, De Hoop was able to squeeze just through.

Finally moored, Barge East became what it is today. Our award-winning, floating restaurant with a commitment to sustainability through casual and accessible fine-dining.

HEAD CHEF, STEFANO CAMPLONE

The mind behind our seasonal menu, meet our Head Chef, Stefano Camplone, often seen in Barge's kitchen and harvesting produce from our gardens, ensuring top quality not only in each dish, but each ingredient.

From the Italian seaside town of Pescara, Stefano brings his Italian upbringing into each dish aboard the Barge. You can find his mother's homemade Limoncello recipe behind the bar, and her influence in many of the dishes including our popular Sunday Porchetta.

With a background in fine-dining and Michelin starred restaurants, Stefano mixes his knowledge of fine-dining with his passion and hardwork for sustainability and responsible hospitality. Each dish on our seasonal menu is created, tested and perfected in-house by Stefano himself.

CLING-FILM FREE KITCHEN

In our kitchen, and behind the bar, we're proud to be a cling-film free kitchen. Cling-film is notoriously difficult to recycle and British households alone produce over 1 billion meters of cling-film plastic waste per year.

Our chefs work hard to harvest fresh, the same day it is needed, to remove cling-film from our menus. The menu reflects this work with seasonal items from our gardens.

Since May 2021, we have eliminated over 10,000 meters of cling-film, roughly 5,400 nautical miles, the same distance from our docking in Hackney Wick all the way to Hampstead Heath.

Further to our effort to remove waste produced from our venue, we use recycled blue roll, bin bags, and paper, and recyclable straws and tin foil. We also work closely with our waste provider to allow for zero-to-landfill waste collection.

OUR CHOCOLATE FOOTPRINT

Chocolate is, unfortunately, one of the least environmentally friendly foods that we eat. To combat this, we work with @ Original Beans for our chocolate sourcing in our desserts and on our menu. Last year, working with @ Original Beans, our impact alone in one year was - The size of 25 soccer fields of rainforests protected; 2kg of packaging waste eliminated; Over 1,400kg of CO2 drawn-down; And 957 trees grown in origin.

OUR CHARITY INITIATIVE

A small change can make a big impact. We add an optional £1 donation for each seated table aboard the Barge to raise funds for StreetSmart, who aim to deliver life-changing services for young people in the UK who are or have been homeless, or are at risk of homelessness.

To bring awareness to local charities, we rotate our chosen monthly charity. Speak to your server if you would like to donate more on your visit. All funds raised are donated in full.

THIS MENU IS PRINTED ON RECYCLED PAPER