

BARGE EAST

HACKNEY WICK

BESPOKE COCKTAILS

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

FIRST FOOTIN'

Discarded Banana Rum, Aperol, Amber Vermouth,
Honey*, Espresso
(Espresso Martini) **12.5**

RED KNICKERS

St. Germain, Fizz
(Negroni Spagliato) **13.5**

12 GRAPES AT MIDNIGHT

Grapes, Discarded Grape
Vodka, Chartreuse,
Sauternes (Vodka Sour) **13.5**

CHAMPAGNE FEAST (FR)

Champagne Piollot,
Cherry & Mint
Brandy, Brown Sugar,
Bitters **15**

ABBA VOYAGE PRE-THEATRE 2 COURSES 30

with a glass of Prosecco or non-alcoholic drink

SMALL

Ham Hock & Pistachio Terrine, Bitter Leaves, Ajo Blanco **DF GF**

Delica Pumpkin, Watercress, Miso Dukka **GF VG Z**

Jerusalem Artichoke, Riseley Cheese Foam, Sourdough Crumb **V Z**

Smoked Haddock Rillettes, Fried Capers, Bread & Butter Pickle, Sourdough

BIG

Braised Ox Cheek, Coffee-Salt Baked Celeriac, Honey Glazed Chicory **GF Z**

Venison Loin, Parsley Root, Pomegranate, Rainbow Chard & Bread Sauce **GF**

Market Fish, Potato & Seaweed Dumpling, Cime Di Rapa,

Seaweed Beurre Blanc

Wild Mushroom & Pearl Barley Vol Au Vent, Herb Dashi Cream **VG**

SIDES

E5 Sourdough, Oil & Vinegar **VG 4** or Zaska **+1**

Potato Terrine, Dijonnaise **GF V 6**

Grilled Baby Gem, Preserved Lemon Gremolata
GF VG 6

Pigs In Blankets **DF 6**

SWEET

Sticky Toffee Pudding & Vanilla Ice Cream **V**

Mulled Wine Poached Pears & Rice Pudding **VG GF**

Homemade Port Tiramisu **V**

"Lost Bread", Quince Puree, Caramelized Walnuts, Candied Celery, Ashcombe Cheese **+3**

N CONTAINS NUTS

GF GLUTEN FREE

DF DAIRY 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 your bill, simply ask your server.

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