

BARGE EAST

HACKNEY WICK

BESPOKE COCKTAILS

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

SWEETWATER MARTINI

Eeno Gin, HarooshPomegranate, White Rum, Lone Wolf Gin, Rosehip
Liqueur, Amaro, Lemon, Amaro, Lemon, GingerCup, Lemon, Rhubarb &
Apple, Beetroot & Ale, Foam 13.5
Ginger, Tonic 12.5
Z
Rose, Foam 13.5 Z

FOOL'S BLOOM

SPRING SLING

MENTHE CHERIE

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

2/3 COURSE GROUP SET MENU 35/40

SMALL

Ham Hock & Pistachio Terrine, Bitter Leaves, Ajo Blanco **DF GF**
Delica Pumpkin, Watercress, Miso Dukka **GF VG Z**
Roasted Carrots, Labne, Wild Garlic, Pink Peppercorn Granola **V N GF**
Smoked Haddock Rilletete, Fried Capers, Bread & Butter Pickle, Sourdough

BIG

Braised Ox Cheek, Coffee-Salt Baked Celeriac, Honey Glazed Chicory **GF Z**
Venison Loin, Parsnip, Pomegranate, Rainbow Chard & Bread Sauce **GF +5**
Market Fish, Potato & Seaweed Dumpling, Fennel, Seaweed Beurre Blanc
Spiced Cauliflower, Korma, Cauliflower Leaf Bhaji & Rice Cakes **VG GF**

SIDES

E5 Sourdough, Oil & Vinegar **VG 2pp** Potato Terrine, Dijonnaise **GF V 6**
or Zaska **2.5pp**
Kalettes, Preserved Lemon Gremolata **GF VG 6** Leeks, Black Garlic, Pork Crackling **GF 6**

SWEET

Sticky Toffee Pudding & Vanilla Ice Cream **V**
Mulled Wine Poached Pears & Rice Pudding **VG GF**
Homemade Port Tiramisu **V**
"Lost Bread", Apple, Caramelised Walnuts, Candied Celery, Wigmore Cheese **N V**

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.