

BARGE EAST

HACKNEY WICK

TASTE OF BARGE 6 COURSE TASTING MENU 55 WINE PAIRING - 44

Buckwheat Cracker, Onion Lyonnaise, Chives **VG GF Z**

Roasted Carrots, Labne, Wild Garlic, Pink Peppercorn Granola **V N GF**

Paired With: Grüner Veltliner, Furth Kremstal, Weingut Stift Goettweig, AT

Market Fish, Potato & Seaweed Dumpling, Fennel, Seaweed Beurre Blanc

Paired With: Isidore Vineyard Semillon, Garage Wine Co, Maule Valley, CL

Venison Loin, Parsnip, Pomegranate, Rainbow Chard & Bread Sauce **GF**

Paired With: Hacienda Solano, 2019, Ribera Del Duero, ESP

East London Sgroppino **GF VG**

Homemade Port Tiramisu **V**

Paired With: Viera De Sousa, LBV Port, 2015, Porto, POR

Thank you for choosing our *Taste of Barge* menu. All items have been specially selected by our chefs to give you the ultimate

Barge Feast

N CONTAINS NUTS GF GLUTEN FREE DF DAIRY FREE V VEGETERIAN Z ZERO WASTE

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

A Discretionary £1 Charity Donation has been added to your table. All funds raised will go towards earthquake relief in Turkey & Syria.