

BESPOKE COCKTAILS

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

THE BARGE-TENDER

FOOL'S BLOOM

SPRING SLING

TORONJA TWIST

Cherry Mint Brandy, Pomegranate, White Rum, ELLC Gin, Rosehip Cup, Amaro, Lemon, Ginger Cointreau, Lemon 13.5 Ale, Foam 13.5

Lemon, Rhubarb & Ginger, Tonic 12.5 Z

El Sueño Tequila, Grapefruit Liqueur, Grapefruit Tincture, Rosemary Agave

14.5 Z

A LA CARTE

SNACKS

E5 Sourdough, Oil & Vinegar VG 2pp or Zaska 2.5pp Buckwheat Cracker, Onion Lyonnaise, Chives VG GF 2.5 Oysters, Tarragon Mignonette & Lemon

3.5 each, 18 half dozen

Potato and Cabbage Croquette, Fennel Puree, Tofu Cream VG GF 5.5 Salt Cod Croquette, Winter Tomato Chutney GF 6

SMALL

Ham Hock & Pistachio Terrine, Bitter Leaves, Ajo Blanco DF N GF 11 Delica Pumpkin, Watercress, Miso Dukka GF VG Z 9.5 Roasted Carrots, Labne, Wild Garlic, Pink Peppercorn Granola V N GF 10.5 Smoked Haddock Rillette, Fried Capers, Bread & Butter Pickle, Sourdough 12

BIG

Braised Ox Cheek, Coffee-Salt Baked Celeriac, Honey Glazed Chicory GF Z 26 Venison Loin, Parsnip, Pomegranate, Rainbow Chard & Bread Sauce GF 28 Market Fish, Potato & Seaweed Dumpling, Fennel, Seaweed Beurre Blanc 24 Spiced Cauliflower, Korma, Cauliflower Leaf Bhaji & Rice Cakes VG N GF 19

SIDES

Roasted Leek, Black Garlic , Pork Crackling GF Z 6 Potato Terrine, Dijonnaise GF V 6 Padron Peppers, Preserved Lemon Gremolata GF VG 6

SWEET

Sticky Toffee Pudding & Vanilla Ice Cream V 10.5 Mulled Wine Poached Pears & Rice Pudding VG GF 9

Homemade Port Tiramisu V 10

"Lost Bread", Apple, Caramelised Walnuts, Candied Celery, Wigmore Cheese N V 12

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.