

# **BESPOKE COCKTAILS**

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

THE BARGE-TENDER

BARGE BLOODY MARY

SPRING SLING

TORONJA TWIST

FOOL'S BLOOM

Cherry Mint Brandy, Cointreau, Lemon 13.5 Vodka, House Spiced Lone Wolf Gin, Rosehip El Sueño Tequila, Lemon

Tomato Mix, Mustard, Cup, Lemon, Rhubarb & Grapefruit Liqueur, Ginger, Tonic 12.5 Z Grapefruit Tincture,

Rosemary Agave 14.5 Z

Pomegranate, White Rum, Amaro, Lemon, Ginger Ale, Foam 13.5

10.5

# SUNDAY MENU

# SNACKS TO SHARE

Buckwheat Cracker, Onion Lyonnaise, Chives VG GF 2.5

Potato & Cabbage Croquette, Fennel Purée, Tofu Cream GF VG 5.5

Delica Pumpkin Tempura, Dijonaisse DF V 7

Ham Hock & Pistachio Terrine, Bitter Leaves, Ajo Blanco  ${\tt DF}$  N  ${\tt GF}$  8

Salt Cod Croquette, Winter Tomato Chutney GF 6

Oysters, Tarragon Mignonette & Lemon

3.5 each / 18 half dozen

#### ROASTS

Beef Topside & Horseradish Sauce 25

Lamb Leg & Salsa Verde DF 24

Porchetta & Apple Sauce DF 23

Trio of Roasts & Selection of Sauces 29

All served with duck fat roasted potatoes, honey roasted miso carrots, seasonal greens & Yorkshire pudding

Shallot Tart, with Horseradish Sauce VG 20 Served with VG roasted potatoes, roasted miso carrots & seasonal greens

## SIDES

E5 Sourdough, Oil & Vinegar VG 2pp or Zaska DF 2.5pp

To Share: Leeks & Cheese, Black Garlic Emulsion 11

Padron Pepper, Preserved Lemon Gremolata VG GF 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 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.