

BARGE EAST

HACKNEY WICK

2025 SAMPLE FESTIVE MENU

3-COURSE £55 | 4-COURSE £59

*Weekday lunch 2-course (reduced menu) £35

SNACKS

House Sourdough Focaccia, Burnt Leek Butter V/VG *

Tapioca Crisp, Sand Carrot Crush, Pickled Carrot, Homemade Ricotta VGA *

Lincolnshire Poacher & Potato Croquette V *

SMALL PLATES

Cured Loch Duart Salmon, Beetroot Gel, Squid Ink Cracker, Dill GFA

Roasted Ironbark Squash Veloute, Glazed Pumpkin Seeds, Sage Crisps VG GF *

Smoked Beetroot, Neals Yard Goats Curd, Pickled Apple V VGA

Chicken Liver Parfait, Wine Jelly, Milk Bread Rolls

Norfolk Black Confit Turkey Leg Taco, Kaki Persimmon, Mole Poblano, Crackling N*

MAINS

Norfolk Black Turkey, Yeasted Parsnip Puree, Duck Fat Roasted Potatoes, Creamed Sprouts, Pancetta, Pigs In Blankets, Cranberry Sauce GF *

Cornish Baby Monkfish, St Ives Mussels, Romanesco, Chives

Ethical Butcher Onglet, Wild Mushroom Fricasse, Smoked Bone Marrow Peppercorn Sauce GF

Vegan Nut Roast, Roast Potatoes, Sprout Tops, Parsnip Puree, Roast Carrot, Cranberry Sauce N VG *

SWEET

75% Chocolate Ganache, Toasted Hazelnut, Smoked Rapeseed Oil V GF N *

(+3) Alibi Pantry Christmas Pudding, Brandy Sauce GF

Cox's Apple Tart, Vegan Ice Cream VG *

(+3) Neal's Yard Seasonal Cheese, Eccles Cake

SHARING SIDES +5PP

Confit Hispi Cabbage, Romesco Sauce, Chimichurri, Cabbage Crisp VG N

Pigs In Blankets Glazed In Honey Mustard

Potato Terrine, Penny Bun Emulsion, Penny Bun Powder V



Allergen Info

N Contains Nuts **GFA** Gluten Free Available **DF** Dairy Free **V** Vegetarian **VGA** Vegan Available
Z Zero Waste **NL** No/Low Alcohol | Please let our staff know of any allergies or dietary requirements. Unfortunately, we cannot cater to severe allergies.