

BARGE EAST

HACKNEY WICK

BOTTOMLESS LUNCH | £49 PER PERSON

Enjoy two courses, a starter and main, from our Saturday Lunch menu, with 90 minutes of bottomless drinks. Desserts and sides are available as optional add-ons for a supplement, and some starter and main dishes carry a small additional charge.



DRINKS OPTIONS

Fizz and Aperitivo Spritz
De Hoop Lager & Aspall's Cider

No & low alcohol drinks, including Soft Drinks



SNACKS

wildfarmed focaccia, brown butter, guinness ^{VGA} +3

smoked almonds ^{VG} +4.5

nocellara olives ^{VG} +5

carlingford oyster, williams pear ^{GF} +5.5

SMALL

oyster mushroom taco, cep, kohlrabi ^{VGA GF}

smoked ricotta and fig toast, camomile honey, pink pepper ^V

beef shin croquette, bone marrow

chalk stream trout, buttermilk, beetroot, buckwheat ^{GF} +2.5

LARGE

crown prince squash gnocchi, horseradish, sage ^{VGA}

suffolk red pork chop, green peppercorn curry, chard, pink fir ^{GFT}

wild parkland venison loin, preserved plums,

beetroot, parsnip ^{GF} +5.0

cod, st. austell bay mussels, celeriac, tokyo turnip ^{GF} +5.0

aberdeen bavette, cafe de paris butter ^{GFT} +5.5



SIDES

potato terrine, black garlic ^{V GFT} 6.8

shrub radicchio salad, clementine, nashi pear ^{VG GF} 6.8

DESSERTS

ironbark pumpkin basque cheesecake, smoked seed brittle, cultured cream ^{V GFT} 11

autumn s'more - chocolate cremuex, mulled fruit, meringue ^V 10.5

la gelateria gelato ^{VG GF} 8

Bottomless applies to drinks only. 90 minutes from first drink served. Whole table to participate
Optional add-ons: Desserts and selected dishes available with a supplement, Please ask a member of staff



Allergen Info

GF Gluten Free, **GFT** - Gluten Free, may contain traces **V** Vegetarian **VGA** Vegan Available
Please let our staff know of any allergies or dietary requirements.
Unfortunately, we cannot cater to severe allergies.