

BARGE EAST

Sunday Roast Menu

bloody mary 10.5 | bargarita 12 | cherry negroni 13

SNACKS

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

carlingford oyster, williams pear ^{GF} 5.5

smoked ricotta and fig toast, camomile honey, pink pepper ^V 11

SMALL

oyster mushroom taco, burnt cep, kohlrabi ^{VGA GF} 9.5

beef shin croquette, bone marrow 11

chalk stream trout, buttermilk, beetroot, hazelnut ^{GF} 13

grass fed beef tartare, blackberries, shiso, potato crisps ^{GF} 14

SUNDAY ROASTS

suffolk red bruntona pork belly 26

norfolk marshland lamb leg 27

ethical butcher aberdeen angus beef rump 29

all served with duck fat roasted potatoes, honey roasted carrots,

seasonal greens, braised red cabbage, root veg mash & a yorkshire pudding

trio of roasts 31

shallot tart ^{VG} 23 - served with vg roast potatoes, roasted miso carrots & seasonal greens. add a yorkie +£1

SIDES

to share: 4 cheese truffle cauliflower 8/12 ^V

shrub radicchio salad, clementine, nashi pear 6.8 ^{VGA}

veg sides 6 ^{VGA}

duck fat roasted potatoes 6.5

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 gelataria gelato ^{V GF} 8

FANCY THREE COURSES? TRY OUR SUNDAY SET MENU FOR 45 OR 49 FOR
TRIO-ROAST (VEGAN 38)



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.