

BESPOKE COCKTAILS

Using ingredients freshly harvested from the Barge East Gardens.

Select classic cocktails available upon request.

THE BARGE-ARITA

CAPTAIN HUGO

FRENCH KISS

TORONJA TWIST

Cointreau, Tequila, Lime, Sorrel Agave 12.5 / 11.5 NL Cucumber, ELLC Gin,
St.Germain, Spent Wine
Cordial, Lemon, Foam
Z 13.5/12.5 NL

Pineapple, Discarded Cascara Vermouth, Hot Lips White Rum, Lime Z 13.5 El Sueño Tequila, Grapefruit Liqueur, Grapefruit Tincture, Rosemary Agave Z 14.5 / NL 13.5

2/3 COURSE GROUP SET MENU 35/40

SMALL

Beef tartare, Smoked Cheddar Custard, Cured Egg Yolk & Bone Marrow Crumb **GF +3**Salt Baked Beetroot, Cashew Cream, Fig Leaf Oil, Grapefruit, Seeded Crisp **VG N GF 9.5**Heritage Tomato, Pan Grattato, Goats Curd, Basil, Strawberry **Z**Cured Seabass, Caviar Creme Fraiche, Pickled Kohlrabi, Granny Smith, Sorrel **GF Z**

BIG

Whey Brined Chicken, Braised Spelt, Wild Garlic Pesto, Hispi Cabbage Celeriac Puree N Z

Beef Sirloin, Polenta, Furikake, Corn, Watercress Sauce GF DF +5

Spiced Monkfish, Smoked Paprika, Cocco Bianco Beans & Pickled Clams GF

Corno Red Peppers, Buckwheat, Artichoke, Red Pepper Molasses VG GF

SIDES

E5 Sourdough, Oil & Vinegar VG 2pp

Potato Salad, Creme Fraiche, Garden Herbs
GF 6

Padron Peppers, Preserved Lemon Gremolata Leeks, Black Garlic, Pork Crackling **GF 6 GF VG 6**

SWEET

Blackberry Parfait, Bay leaf & White Chocolate Diplomat, Filo Pastry Tuile V GFA 11
Original Bean Chocolate Torte, "Honey Comb", Cherries & Raspberry Sorbetto VG
Honey Cake, Plum, Camomile Honey Tuille, Mexican Marigold V 11
"Lost Bread", Peach Jam, Pickled Peschiole, Candied Almonds & Lincolnshire Poacher +3

N CONTAINS NUTS GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN Z ZERO WASTE NL - NO/LOW ALCOHOL AVAILABLE

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.