

# BARGE EAST

HACKNEY WICK

## TASTE OF BARGE 6 COURSE TASTING MENU 55 WINE PAIRING - 44

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Buckwheat Cracker, Onion Lyonnaise, Chives **VG GF Z**

Heritage Tomato, Pan Grattato, Goats Curd, Basil, Strawberry **Z**

Paired With: **2021 Orange Wine, Banat, ROM**

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

Paired With: **2020 Pinot Gris, Vallée Noble, Jean-Marie Haag, Alsace, FRA**

Beef Sirloin, Polenta, Furikake, Corn, Watercress Sauce **GF DF**

Paired With: **2019 Pech Sirech, Biodynamic, Cahors, FRA**

East London Sgroppino **GF VG**

Blackberry Parfait, Bay leaf & White Chocolate Diplomat,

Filo Pastry Tuile **V**

Paired With: **2018 Tokaj Sweet by Zsirai, Zsirai Winery, Tokaj, HU**

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**Thank you for choosing our Taste of Barge menu. All items have been specially selected by our chefs to give you the ultimate**

### **Barge Feast**

**N CONTAINS NUTS GF GLUTEN FREE DF DAIRY FREE V VEGETERIAN Z ZERO WASTE**

Please let our staff know of any allergies or dietary requirements. Unfortunately, we cannot cater to severe allergies.

A Discretionary £1 Charity Donation has been added to your table. All funds raised will go towards earthquake relief in Turkey & Syria.