

# BARGE EAST

HACKNEY WICK

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

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

Potato & Cabbage Croquette, Fennel, Tofu Cream **VG GF**

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

Salt Baked Beetroot, Cashew Cream, Fig Leaf Oil, Seeded Crisp **VG N GF**

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

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

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

East London Sgroppino **GF VG**

Original Bean Chocolate Torte, "Honey Comb", Cherries & Raspberry

Sorbetto **VG**

Paired With: **Viera De Sousa, LBV Port, 2015, Porto, POR**

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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.