



WINE LIST

SPARKLING

		125	BTL
NV	Monopolio Prosecco Spumante Organic, Cantina di Gambellara, Veneto, Italy	8.5	38
2019	Classic Cuvée Brut, Rathfinny Wine Estate, Southern England		70
NV	Grande Réserve, Devaux, Champagne, France		80

WHITE

		125	500	BTL
2023	Organic Macabeo, Familia Castaño, Murcia, Spain	-	-	34
2023	Trebbiano d'Abruzzo, Gran Sasso, Italy	7.5	26	36
2023	Vinho Verde Loureiro, Alvarinho, Azevedo, Portugal	-	-	38
2022	`Ikigall` Penedès Xarel-lo, Malvasia, Muscat, Gallina de Piel, Catalüna, Spain	9	30	42
2021	`Maximin` Pinot Blanc, Maximin Grünhaus, Mosel, Germany	-	-	45
2022	Vouvray Sec, Château Moncontour, Loire, France	-	-	46
2022	`Urta di Mare` Sauvignon Blanc, Mandrarossa, Sicily, Italy	10	35	48
2022	Kamptal Grüner Veltliner, Loimer, Lower Austria	-	-	50
2022	Chablis, Domainede L'Enclos, Burgundy, France	-	-	65

ROSE & ORANGE

		125	500	BTL
2023	Luberon Rosé, Famille Perrin, Southern Rhône, France	-	-	34
2023	`Villa Estérelle` Côtes de Provence, Château de Rouët, France	10	35	48
2021	Orange, Bedoba, Kakheti, Georgia	10	35	48

RED

		125	500	BTL
2022	Vinho Regional Lisboa Tinto Evaristo, Portugal	-	-	32
2022	`Al-Muvedre` Monastrell, Alicante, Spain	7.5	26	36
2023	Pinot Noir IGP Pays d'OC, Laroche La Chevalière, Languedoc, France	-	-	39
2022	Beaujolais-Villages, Dominique Morel, France	8.5	29	40
2020	`Vinea` Cigales Crianza, Finca Museum, Castilla y León, Spain	-	-	42
2022	Valpolicella, Corte Giara, Veneto, Italy	-	-	45
2022	`Junge Löwen` Burgenland Blaufränkisch, St Laurent, Austria	-	-	48
2021	`Terrasse` Cahors Malbec, Causse du Thérion, South West France	9.5	32	50
2023	Langhe Nebbiolo, G.D. Vajra, Piemonte, Italy	-	-	60
2020	Châteauneuf-du-Pape Rouge `Grand Vin`, Château de Vaudieu, Southern Rhône, France	-	-	75

DESSERT WINE & PORT

		50	BTL
2022	Sauternes, Château Delmond, Bordeaux, France	9	45
NV	Manzanilla `Deliciosa` Pago de Miraflores, Valdespino, Andalucia, Spain	7	35
NV	Imperial Tawny Port, Sandeman, Douro, Portugal	12	55



BEER AND CIDER

De Hoop Lager 4% **6.8**

Signature Brew X Barge East, Garden Hopped
Lager 4.5% **7**

Signature Brew, Backstage IPA 5.6% **6.8**

Aspall's Cider 4.5% **6.8**

Lucky Saint, Low Abv Lager, 330ml, 0.5% **6**

SOFT

Coke | Coke Zero 330ml **3.5**

Fresh Lemonade **6**

with Seasonal Syrup

Soft Sangria **6**

with Seasonal Syrup

Eager Juices **2.75 / 5**

Orange/Apple/Pineapple/Tomato/Cranberry/Grapefruit

Sparkling | Still 750ml **3.5**

APERITIF & DIGESTIF 50ML

Amaro Montenegro | Dry/Spiced Vermouth |

Aperol **8.5**

Baileys | Amaretto | Cointreau | Fair

Coffee Liqueur | Discarded Cascara Bean

Vermouth | El Bandarro Rose Vermouth **8.5**

TEQUILA & MEZCAL

Mezcal Verde **11.5**

Rooster Rojo Tequila Blanco **10**

Coffee Tequila **11.5**

HOMEMADE LIMONCELLO

We do everything in our power to utilise as much waste product as we can including Making our own liqueurs and infusions from product that would normally get chucked out.

Try our homemade Limoncello:

25ML **6.5**

50ML **9.5**

Spritz **12.5**

GIN

ELLC London Dry Gin **8**

Infused Grapefruit Gin **9.5**

ELLC Kew Gardens Gin **9.5**

Sapling Gin **12**

Sacred Old Tom Gin **10.5**

VODKA

ELLC Vodka **8**

Discarded Grape Skin Vodka **10.5**

Sapling Vodka **12**

RUM

Appleton Estate Signature Rum **9**

Discarded Banana Peel Rum **9.5**

WHISKY | BOURBON | COGNAC

Cotswolds English Whisky **12**

Glenkinchie 12 Y/O Scotch **18**

Cù Bòcan Highland Whisky **16**

Martell V.S.O.P Cognac **14**

House Bourbon **10.5**

MIXERS (200ML)

Franklin & Sons: Tonic, Light Tonic,

Lemonade, Ginger Beer, Ginger Ale **3**

ALL SPIRITS ARE SERVED TO A 50ML AS
STANDARD. ASK YOUR SERVER IF YOU PREFER A
SINGLE MEASURE.

COCKTAILS AND SNACKS ABOARD THE BARGE



All of our cocktails are vegan*, and made using ingredients
harvested fresh from our gardens.

BESPOKE BARGE

WHITE HORSE
Lavender infused
Vodka, Spent wine,
Lemon, Fizz, Foam
13

THYME-LESS FASHIONED
Bourbon, Thyme syrup,
Bitters, Citrus,
Aromatics
14

GARDEN BENCH
Limoncello, Lemon
Basil Gin, Lemon
Syrup, Fizz, Foam
13.5 / 12 NL Z

GARDEN CLASSICS

EASTERN SOUR
Spiced Plum Jam,
Artisanal Vodka,
Lemon, Foam, Dill Oil
14 / 12 NL Z

**CHOC ORANGE/HAZELNUT
"BAD COFFEE" MARTINI**
Hackney Wick's 'Bad
Coffee', Coffee
Liquor, Sugar
14

BARGE-ARITA
Kent Cherries, Tequila,
Cointreau, Lime, Ginger
Agave
13 / 11.5 NL Z

CLASSIC COCKTAILS

APEROL SPRITZ
Aperol, Fizz, Soda
12/10 NL

OLD FASHIONED
Bourbon, Bitters,
Orange **14**

NEGRONI
ELLC Gin, Campari,
Antica Formula **13**

SNACKS

Sourdough Focaccia, Cep Butter **VGA 2.5**
Tapioca Crisp, Sand Carrot Crush, Homemade
Ricotta **VGA 4**
Lightly Cured Carlingford Oyster, Pickled
Pear, Jalapeno Salsa **DF GF 6**

Newlyn Salt Cod Croquettes, Silo's Preserved
Lemon Aioli **9**
Iron Bark Pumpkin Velouté, Sage Crisps,
Pumpkin Seeds **VG 9**
Smoked Beetroot, Neals Yard Goats Curd,
Pickled Apple **V VGA 10**

N CONTAINS NUTS 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, simply ask your server.

Please let our staff know of any allergies or dietary requirements. Unfortunately, we cannot cater to
severe allergies. (* - Contains honey)



DESSERT & WINE PAIRING

Iron Bark Pumpkin Pie, Neals Yard Creme Fraiche **9.5**

Paired With: Sauternes, Château Delmond, Bordeaux, France 9

Hackney Honey Parfait, Honey Jelly, Honey Tuille, Lavender **12**

Paired With: Discarded Sweet Cascara Vermouth 8.5

75% Chocolate Ganache, Hazelnut, Smoked Rapeseed Oil V GF N **12**

Paired With: Manzanilla `Deliciosa` Pago de Miraflores, Spain 7

Cox's Apple Tart, Vegan Ice Cream VG **10**

Paired With: Sauternes, Château Delmond, Bordeaux, France 9

Seasonal Cheese, Eccles Cake **13**

Paired With: Imperial Tawny Port, Sandeman, Douro, Portugal 12

Homemade Limoncello **6.50**

TEAS- 3

Camomile

Earl Grey

Breakfast Tea

Moroccan Mint

Sencha Green Tea

HOT CHOCOLATE

Regular **4**

Add a shot **+4**

(Cointreau, Disaronno,

Frangelico)

COFFEES

Americano **3**

Cappuccino **3**

Latte **3**

Flat White **3**

Espresso **2.40**

Macchiato **2.80**

Mocha **3**

Oat Milk **+30p**

N CONTAINS NUTS

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

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