

# THE OLD BARGE

Sample menu

## STARTERS

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CREOLE BLACKENED FISH  
cornbread (GF)

SEA SALT & ROSEMARY BREADED BRIE  
redcurrant jelly

MANCURIAN CRISPY LAMB  
lettuce leaf, Capitol sauce

BEETROOT CARPACCIO  
pomegranate molasses, micro herbs (VG,GF)

## MAINS

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HERB CRUSTED SALMON  
crushed potatoes, samphire (GF)

BAVETTE STEAK  
grilled tomato, skin on fries, salsa verde (GF)

SAFFRON RISOTTO  
roasted tomatoes (VG,GF)

MORROCCAN VEGETABALE  
jewelled cous cous (V)

PRAWN JAMBALAYA  
steamed rice (GF)

PLEASE NOTE THIS A SAMPLE MENU ONLY

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(V) =Vegetarian (VA) = vegetarian alternative available (VG) = vegan (VGA) = vegan alternative available (GF) = gluten free

Please note a 10% surcharge will be added to all groups of 6 or more in the restaurant area | Allergen advice available at bar | All weights are approximate uncooked | All foods may contain nuts or nut derivatives All items are subject to availability | All prices are inclusive of vat at current rate | Products and prices are correct at the time of going to press but subject to change