

SUNDAY ROAST

SUSTAINABLE
SEAFOOD &
GREENS

GRAIN
BARGE

WELCOME ON BOARD!

This menu is all made onboard using seasonal produce from our own Five Acre Farm in Backwell. The dishes are made from scratch, keeping it fresh and vibrant, so we may run out of some of the popular dishes!

SMALL PLATES

HOT SMOKED MACKEREL 7.20

pickled red onion | cucumber | gooseberry chutney

HOUSE FOCACCIA 4.20 vgn

vegan aioli | broccoli pesto

1/2 PINT PEEL 'N' EAT PRAWNS 8.90

Marie Rose sauce | seaweed butter

Hobbs House five seed spelt

GARLIC BUTTERED 5 ACRE FARM MUSHROOMS 6.80 v

parsley | sherry | house focaccia

PEA FALAFELS 5.20 vgn gf

beet-ziki | cucumber salad | mint

SIDES

CAULIFLOWER CHEESE 4.50 v

local mature cheddar | wholegrain mustard | nutmeg

ROSEMARY ROAST POTATOES 3.80 vgn

SEASONAL VEGETABLES 4.20 vgn

APPLE CIDER RED CABBAGE 3.60 vgn

EXTRA YORKIE 1.50 v

EXTRA GRAVY 1.50 vgn

MAINS

ALL DISHES COME WITH:

roast potatoes | seasonal vegetables | apple cider red cabbage | Yorkshire pudding* | gravy

*vegan dishes come with veg crisps instead of yorkies

UMAMI NUT ROAST 13.80 v

sun-blushed tomato | local mature cheddar
roasted pumpkin seeds

PULLED JACKFRUIT & 5 ACRE MUSHROOMS 13.80 vgn

confit shallots | rosemary | fermented maple garlic

TERIYAKI ROAST CELERIAC 14.40 vgn

sticky BBQ glaze | miso | maple syrup

SALMON EN CROÛTE 15.80

Scottish Loch Duart salmon | dill cream cheese | spinach
served with celeriac mash, samphire & chard, lemon butter sauce

SUNDAY SEAFOOD SPECIAL 16.40

ask your server for details



DESSERTS

STICKY MILKSTOUT PUDDING 5.00 v

salted toffee sauce | vanilla ice cream

ETON MESS 5.00 v

Cheddar Valley strawberries | elderflower cream
crushed meringues | strawberry coulis

ICE CREAMS + SORBETS by Granny Gothards

two scoops 2.40 chocolate v gf

sour cherry sorbet vgn gf | salted caramel v gf



SERVED SUNDAY 12-8PM

- If you have any allergies, please let us know when ordering
- All dishes prepared in kitchen where mustard, egg, milk, soya, sulphites and gluten are used
- Some items may change subject to availability
- Small dishes available for kids, please ask

We are proud members of the Sustainable Restaurant Association, a community of businesses working towards an environmentally restorative and socially progressive UK hospitality sector.

We have moved to a veg focused and seafood menu, all made onboard using locally sourced ingredients from our farm in Backwell, and other suppliers from the region.

For our fish, we choose MSC certified suppliers and species. When buying farmed fish we choose organic. We use the Good Fish Guide to guide us on best sourcing methods, along with advice from the Marine Conservation Society.