

# AUTUMN MENU

## SUSTAINABLE SEAFOOD & GREENS

SERVED MON-FRI 12-3 + 6-9 | SAT 10-9 | SUN 10-8

If you've any allergies, please let us know when ordering.

All dishes are prepared in a kitchen where mustard, egg, milk, nuts, soya, sulphites and gluten are used.

# GRAIN BARGE

## SMALL PLATES

**HOUSE FOCACCIA 4.50 vgn**

vegan aioli | mushroom tapenade

**FRIED WHITEBAIT 4.80**

tartare sauce | dill pickle | lemon

**MUSHROOM ARANCINI 5.80 v**

5AF tomato sauce | parmesan | truffle oil

**MACKEREL PATE 6.80 gf**

crostini | pickled blackberry | lovage mascarpone

**ROAST CAULIFLOWER 4.80 vgn gf**

romesco sauce | parsley breadcrumbs | almonds

## MAINS

**MOULES FRITES 13.80**

sustainable mussels | North Street Cider | cream  
spring onions | fries

**CRISPY POLENTA 12.40 v**

leeks | oyster mushrooms | goats curd | black garlic

**SEA BASS 15.20 gf**

pumpkin puree | mustard cress | kale  
wakame | root veg crisps



**BUCATINI 11.80 v**

Little Hollows Pasta | cacio e pepe  
poached egg | mushroom tapenade

**PLATE OF THE DAY 10.80 v or vgn**

ask your server for details

## FARM PIES

Five Acre Farm, small batch hand-made pies.

All pies are served with mash, spring greens  
and veggie gravy.

**BUTTERNUT SQUASH, BATH BLUE & PECAN NUTS 12.40 v**

**WHITE BEAN, PORCINI MUSHROOM & TRUFFLE 11.20 vgn**

## SIDES

our fries are made on-board using the best  
British potatoes

**SKIN-ON FRIES 3.50 vgn**

**POSH FRIES 5.60 v**

vintage Cornish Gouda | truffle oil

**KIMCHEESY FRIES 5.40 v**

kimchi | local cheddar | homemade siracha

**FARM VEGETABLES 3.80 vgn gf**

sautéed in vegan butter, garlic and herbs

## DESSERTS

**STICKY MILKSTOUT PUDDING 5.20 v**

salted toffee sauce | vanilla ice cream

**APPLE & BLACKCURRANT CRUMBLE 5.40 v**

burnt butter ice cream

**ICE CREAMS + SORBETS** by Granny Gothards

two scoops 2.80 chocolate v gf

sour cherry sorbet vgn gf | salted caramel v gf



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



One Planet Plate is a global campaign that enables diners to vote with their fork for a better food future by choosing these 'sustainable specials'.

We have moved to a veg focused and seafood menu, all made on-board 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.

All of our eggs are organic and free range, from Haresfield Farm in Wiltshire. Our milk and cream is from Bruton Dairy in the Cotswolds.

# DRINK

*This is just a selection of our favourite drinks, ask your server about guest beers and our full range of spirits.*



# GRAIN BARGE

## BAR SNACKS

### REAL CRISPS 1.20

Ready Salted | Strong Cheese & Onion | Sea Salt & Malt Vinegar | Sweet Chilli

### THE SUN VALLEY NUT CO 1.50

Dry Roasted Peanuts | Salted Peanuts

## BEER

Ask your server for our guest beers

### LAGER

#### AMSTEL LAGER [4.1%] 4.60

#### KOREV CORNISH LAGER

[4.8%] 5.00

Korev is a lager in the Helles style, with a wonderful pale colour and a clean, crisp taste.

#### BBF INFINITY - HELLES LAGER

[4.8%] 4.80

Crisp and refreshing, Infinity is true to the Helles style, bringing an element of sweetness to accompany the bitterness and dry finish of a lager.

#### HEINEKEN ALCOHOL FREE

[0.0%] 3.00

'For the dry days, for the drivers'

### ALE

#### BBF FORTITUDE - AMBER ALE

[4%] 4.00

A beautiful amber colour, with perfect balance between finest English Maris Otter malt and classic Southern English hops; malty, clean, moreish.

Hops: Jester, Challenger, Fuggles

#### BBF INDEPENDENCE - US STYLE PALE ALE [4.6%] 4.00

American pale ale full of big hop character but without the strong bitterness. Carefully selected American hops to give a fresh aromatic boost.

Hops: Citra, Mosaic, Junga, Amarillo

#### BBF NOTORIOUS - SESSION PALE ALE [3.8%] 4.00

Notorious pays homage to the original US 'C' hops of Columbus, Chinook, Cascade and Centennial. A citrusy, hoppy pale ale and legend of a pint – citrus, sherbet, black pepper, floral, tropical and piney flavours make this an epic pour. Hops: Columbus, Chinook, Cascade and Centennial

#### BBF MILK STOUT [4%] 4.80

The original Bristol Milk Stout with smooth chocolatey sweetness and balancing coffee bitterness with hints of dark fruits. This award winning national champion stout is a beautifully creamy, full-bodied stout.

Hops: Challenger, Fuggles

## CIDER

#### NORTH STREET CIDER

[4.6%] 4.60

'A Bristol made Medium dry cider'

#### COTSWOLD CIDER CO.

##### SWEET CHEEKS [4%] 4.80

A blend of bittersweet cider and the complementing hedgerow fruits of elderberry and blackberry.

#### IFORD WILD JUICE CIDER

[4.7%] 5.00

'A sessionable fresh juice cider'

#### TUK TUK CIDER [4%] 4.80

Medium Cider with Lemongrass

## COCKTAILS

#### APEROL SPRITZ 8.50

A European alternative to Pimms with a bitter after taste

#### ELDERFLOWER FIZZ 7.00

Prosecco served with elderflower cordial and a lemon twist

#### PIMMS AND LEMONADE 6.20

A British classic served with a selection of summer fruits

## GIN

#### BRISTOL DISTILLING CO HOUSE GIN 6.20

'World famous draft gin & tonic made with our award winning London Dry Gin (Gin 77)' served with pink grapefruit

#### BRISTOL DISTILLING CO DARK FRUIT GIN 77 [40%] 7.10

with Fever Tree Indian tonic and lime

#### BRISTOL DISTILLING CO GIN 77 LONDON DRY [40%] 7.10

with Fever Tree Indian tonic and grapefruit

#### BRISTOL DISTILLING CO PEACH GIN 77 [40%] 7.10

with elderflower tonic and lemon

#### SIX O'CLOCK [43%] 6.80

with Fever Tree Mediterranean tonic and orange peel

#### HENDRICK'S [41.1%] 7.00

with Fever Tree elderflower tonic and cucumber

#### BEEFEATER HOUSE [41%] 6.20

with Fever Tree Indian tonic and lime

#### TARQUINS CORNISH DRY

[42%] 7.10

with Fever Tree elderflower tonic and lemon

#### TARQUINS RHUBARB & RASPBERRY [38%] 7.10

with Fever Tree Indian tonic and raspberries

#### TARQUINS STRAWBERRY AND LIME [38%] 7.10

with Fever Tree elderflower tonic and raspberries

**ACROSS THE  
TROUBLED MAELSTROM  
OF TIME, PEOPLE ALWAYS  
NEED A BEER.**

ELLEN KUSHNER

# DRINK

*This is just a selection of our favourite drinks, ask your server about guest beers and our full range of spirits.*



# GRAIN BARGE

## WINE

125ml measure available on request

### WHITE

#### ENCANTADOR BLANCO [11%]

175ml 4.90 / 250ml 6.30 / bottle 17.50

Origin: Spain / Grape: Airen 85%, Chardonnay 15%

Starfruit and pear aromas. Medium bodied with a round, juicy feel and a long, refreshing finish.

#### HÉRALDIQUE, CUVÉE PRESTIGE BLANC, PAYS D'OC [13%]

175ml 5.80 / 250ml 7.80 / bottle 20.50

Origin: France / Grape: Marsanne 60%, Viognier 30%, and Vermentino 10%

Tropical fruit aromas and a rich, creamy, spicy anise-flavoured palate.

#### DOMAINE DE CAMPANES, SAUVIGNON BLANC [11%]

175ml 6.90 / 250ml 8.90 / bottle 24.50

Origin: France / Grape: Sauvignon Blanc 100%

Citrus and tropical fruit aromas. Well-flavoured with a round, fresh and zesty finish.

### ROSÉ

#### ROSÉ [11%]

175ml 6.90 / 250ml 7.30 / bottle 19

Origin: Spain / Grape: Airen 85%, Chardonnay 15%

Pale salmon pink rosé with fruity aromas of grenadine and red fruits and a round and fresh finish.

### SPARKLING

#### SACHETTO PROSECCO

glass 6.80 / bottle 28

#### CHAMPAGNE BERNARD REMY bottle 45

### RED

#### CINTILA RED [12.5%]

175ml 4.90 / 250ml 6.30 / bottle 16.50

Origin: Portugal / Grape: Castelão 100%

A rich, raspberry and violet scented wine made from the Castelão grape. Medium bodied with soft tannins and an easy drinking finish.

#### SAN MARZANO, IL PUMO, SALENTO, NEGROAMARO [13.5%]

175ml 5.80 / 250ml 7.80 / bottle 20.50

Origin: Italy / Grape: Negroamaro 100%

A deep ruby red with aroma of plums, vanilla and spice. A full-bodied wine which is soft on the palate and full of the flavours of Southern Italy.

#### TERRE DU SOLEIL, PAYS D'OC, MERLOT [12.5%]

175ml 6.40 / 250ml 8.50 / bottle 22.50

Origin: France / Grape: Merlot 90%, Cabernet Sauvignon 10%

A vibrant wine full of plummy fruits supported by subtle notes of tobacco and chocolate in a smooth and quaffable style.

#### MESTA ORGANIC, UCLÉS, TEMPRANILLO 2017 [14%]

175ml 6.30 / 250ml 8.50 / bottle 23.50

Origin: Spain / Grape: Tempranillo 99%, Syrah 1%

Red berry, rosemary, and a touch of liquorice aromas. Fresh, with a rounded texture and satisfyingly dry finish.

#### DOMAINE ANDRÉ BRUNEL, EST-OUEST [13.5%] bottle 25.00

Origin: France / Grape: Grenache 75%, Cinsault 15%, Syrah 10%

Spicy with exuberant ripe red fruit, rounded tannins and a lovely balance. A delicious and approachable Rhône blend, this is a fantastically versatile red.

## SOFT DRINKS

COKE 3.20 / 1.60

LEMONADE 3.20 / 1.60

DIET COKE 3.20 / 1.60

DIET COKE CAN 2.80

STILL/SPARKLING WATER 2.50

FROBISHERS PINEAPPLE 3.60

FROBISHERS TOMATO 3.60

ORANGE/CRANBERRY/APPLE 2.20

GINGER BEER 3.50

CORNISH ORCHARD APPLE 330ML 2.80

CORNISH ORCHARD SICILIAN LEMON 330ML 2.80

## HOT DRINKS

AMERICANO 2.20

CAPPUCCINO 2.60

LATTE 2.60

FLAT WHITE 2.60

MACCHIATO 2.60

HOT CHOCOLATE 2.80

BREAKFAST TEA 2.00

HERBAL TEA 2.00  
ask your server for details  
of our herbal teas