

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.

LOST AND GROUNDED - HELLES

LAGER 4.4% 440ml can 4.90

Unfiltered vegan lager

ALCOHOL FREE

BBF 'CLEARHEAD' IPA 0.05% 4.80

A mental health revolution, 5% of all sales go to TalkClub a men's mental health charity.

HEINEKEN ALCOHOL FREE 0.0% 3.00

For the dry days, for the drivers

ALE

BBF FORTITUDE 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 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 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, 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.

IFORD WILD JUICE CIDER 4.7% 5.00

A sessionable fresh juice cider.

IFORD ABC FRESH FRUIT CIDER

4.2% 550ml 6.80

Made with fresh fruit and summer berries.

COTSWOLD CIDER CO. SWEET

CHEEKS 4% 330ml 4.80

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

GIN

BRISTOL DISTILLING CO.

KEG GIN 5% 6.20

Made in Bedminster with award winning Gin 77, by choosing BDC keg you are reducing glass waste from tonic bottles.

Great for mother earth and tastes delicious. Served with your choice of Fever Tree tonic

BRISTOL DISTILLING CO.

DARK FRUIT GIN 77 40% 7.10

BRISTOL DISTILLING CO.

PEACH GIN 77 40% 7.10

BRISTOL DISTILLING CO.

GIN 77 LONDON DRY 40% 7.10

SIX O'CLOCK 43% 6.80

HENDRICK'S 41.1% 7.00

TARQUINS CORNISH DRY 42% 7.10

TARQUINS RHUBARB & RASPBERRY 38% 7.10

TARQUINS STRAWBERRY & LIME 38% 7.10

COCKTAILS

APEROL SPRITZ 8.50

A European alternative to Pimms with a bitter after taste

ELDERFLOWER FIZZ 7.50

Prosecco served with elderflower cordial and a lemon twist

PIMMS AND LEMONADE 6.20

A British classic served with a selection of summer fruits

BLOODY MARY 8.50

Vodka, tomato juice served with cucumber and spices the ultimate hangover cure

SPIRITS

Price does not include mixer

AMARETTO 28% 4.80

COURVOISIER BRANDY 40% 4.80

TUACA 35% 4.20

J.J WHITNEY VODKA 38% 4.40

RUM

HAVANA 3 40% 4.80

HAVANA 7 40% 4.80

KOKO KANU COCONUT RUM 37.5% 4.80

KRAKEN SPICED RUM 40% 5.50

SAILOR JERRY SPICED RUM 40% 4.80

WHISKEY

JACK DANIELS 40% £4.80

JACK DANIELS HONEY 35% 4.90

JAMESON'S 40% 4.80

JIM BEAM 40% 4.80

WOODFORD RESERVE 43.2% 5.20

TALISKER SINGLE MALT SCOTCH

WHISKEY 'AGED 10 YRS' 45.8% 6.20

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

SANTO ISIDRO WHITE 12%

175ml 5 / 250ml 6.50 / bottle 18

Origin: Portugal | Region: Península de Setúbal

'Sun-kissed peach aromas. Crisp, clean palate, is enhanced by spicy flavours and a clean, zesty finish.'

GARGANEGA, CHARDONNAY 12%

175ml 5.80 / 250ml 7.80 / bottle 20.50

Origin: Italy | Region: Veneto

'Fresh and fruity wine with flavours of pear and lemon.'

L'ECLAT', CÔTES DE GASCogne, DOMAINE DE JOÿ 11.5%

175ml 6.90 / 250ml 8.50 / bottle 22

Origin: France | Grape: Colombard 50%, Gros Manseng 20%, Ugni Blanc 20%, Sauvignon Blanc 10%

'Fruity flavours of grapefruit, lemongrass and a hint of lychee. Its vibrant, citrus finish makes it very moreish. Delicious Sauvignon Blanc blend.'

ANDREA DI PEC, PINOT GRIGIO 12.5%

175ml 7 / 250ml 9 / bottle 25

Origin: Italy | Region: Friuli-Venezia Giulia

'It shows citrus fruit, apple and almond aromas, with subtle, zingy flavours.'

AVESSO 'LEME' VINHO VERDE 13.5%

175ml 7.30 / 250ml 9.30 / bottle 26

Origin: Portugal | Region: Vinho Verde

A precise and intense Vinho Verde with citrus and stone fruit overtones. Lovely mineral characters leading to a deliciously long finish.

ROSÉ

NERO D'AVOLA ROSE 'LUMARI' 11%

175ml 6.90 / 250ml 8.50 / bottle 21

Origin: Italy | Region: Sicily

'Nero d'Avola is Sicily's signature grape, and this delicate wine has pronounced cherry and strawberry aromas, combined with an elegant hint of rosewater.'

RED

CINTILA RED 12.5%

175ml 5 / 250ml 6.50 / bottle 18

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.'

KRATOSHIJA, TIKVEŠ 14%

175ml 5.80 / 250ml 7.80 / bottle 21

Origin: Republic of Macedonia

Region: Tikves

'Bright aromas of redcurrants, cherry and red berries lead to a textured and full bodied palate with vibrant fruit-forward flavours and a deliciously satisfying finish.'

MERLOT, VENETO, SACCHETTO 12%

175ml 6.90 / 250ml 8.50 / bottle 22.50

Origin: Italy | Region: Veneto

Dry but fruity, medium bodied and refreshing red with a hint of blueberry and spice on the finish.'

MESTA ORGANIC, UCLÉS, TEMPRANILLO 14%

175ml 6.90 / 250ml 8.80 / bottle 24

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.'

CAHORS 'K-NOM'. CLOS TROTELIGOTTE MALBEC 13.5%

175ml 7.80 / 250ml 10.50 / bottle 30

Origin: France | Region: Cahors

'A modern styled Cahors. With soft, fine tannins and fresh black fruits on the palate. Full bodied, but approachable with a textured finish. A great Malbec from the South of France.'

SPARKLING

SACCHETTO PROSECCO

glass 6.80 / bottle 28

CHAMPAGNE BERNARD REMY

bottle 45

SOFT DRINKS

COKE 3.20 / 1.60

LEMONADE 3.20 / 1.60

DIET COKE 3.20 / 1.60

KARMA COLA 3.50

KARMA COLA SUGER FREE 3.50

GINGER BEER 3.50

STILL/SPARKLING WATER 2.50

FROBISHERS TOMATO 3.60

ORANGE/CRANBERRY/APPLE/
PINEAPPLE 2.20

CORNISH ORCHARD
SICILIAN LEMONADE 3.20

CORNISH ORCHARD
ENGLISH APPLE 3.20

CORNISH ORCHARD
APPLE & RHUBARB 3.20

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

SUNDAY MENU

**AUTUMN
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

MUSHROOM ARANCINI 5.80 v

5AF tomato sauce | parmesan | truffle oil

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

ROASTS

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

SEAFOOD

SALMON EN CROÛTE 15.80

Scottish Loch Duart salmon | dill cream cheese | spinach served with seasonal greens, root veg mash, 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

APPLE & BLACKCURRANT CRUMBLE 5.40 v

burnt butter ice cream

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, nuts, milk, soya, sulphites and gluten are used
- Some items may change subject to availability
- Small dishes available for kids, please ask

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