

SUNDAY MENU

WINTER
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

HOUSE FOCACCIA   4.20

vegan aioli | artichoke tapenade

SMOKED HADDOCK BACALAU 6.80

hispi cabbage slaw | black garlic mayo
pickled red onion

1/2 PINT PEEL 'N' EAT PRAWNS  8.90

Marie Rose sauce | seaweed butter
Hobbs House five seed spelt

GARLIC BUTTERED MUSHROOMS   6.80

parsley | sherry | house focaccia

MUSHROOM SCALLOPS  5.40

jerusalem artichoke | vegan black pudding
savoy cabbage

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

sun-blushed tomato | local mature cheddar
roasted pumpkin seeds

FIVE ACRE FARM PIE  or  13.80

ask your server for details

TERIYAKI ROAST CELERIAC   14.40

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



SIDES

CAULIFLOWER CHEESE  4.50

local mature cheddar | wholegrain mustard | nutmeg

ROSEMARY ROAST POTATOES  3.80

SEASONAL VEGETABLES   4.20

APPLE CIDER RED CABBAGE   3.60

EXTRA YORKIE  1.50

EXTRA GRAVY   1.50

DESSERTS

STICKY MILKSTOUT PUDDING  5.00

salted toffee sauce | vanilla ice cream



DARK CHOCOLATE PAVÉ  5.60

blood orange gel | espresso chantilly | brandy snap

ICE CREAMS + SORBETS

by Granny Gothardstwo scoops 2.40

chocolate   | salted caramel  

sour cherry sorbet  

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 serve 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.



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'.



 Vegetarian  Vegan  Gluten Free  Gluten Free Available

If you've any allergies, please let us know when ordering. Please note all dishes are prepared in a kitchen where mustard, egg, milk, nuts, soya, sulphites and gluten are used. For more info on allergens, scan the QR on the right, or visit: grainbarge.com/allergens

