

# Lunch Menu

## Sustainable seafood & greens

Food served Monday to Friday 12-3pm

### Small Plates

**Mark's Bakery focaccia**, Olive and tomato tapenade, olive oil, balsamic reduction **VGN 6.50**

**Scampi & fries**, tartar sauce, fries, lemon **8.95**

**Crispy fried button mushrooms**, garlic dill ranch **VGN 7.25**

**Soup of the day**, Mark's Bakery bread, butter **V 7.25**

### Barge Ciabattas

**Msc fish goujon bun**, tartare sauce, lemon, fries **9.95**

**Tuna melt**, capers, red onion, English mustard, cheddar cheese, rocket **9.75**

**Vegan sausage**, Lincolnshire style vegan sausages, chili jam, fries **VGN 8.95**

**Cream cheese**, sundried tomatoes, roasted veg, rocket, fries **V 8.25**

**Smoked salmon**, cream cheese, red onion, capers, dill, fries **10.95**

### Mains

**Moules frites**, sustainable mussels, North Street cider, cream, spring onions, fries **GF 17.25** - (1/2 portion **9.95**)

**Bristol Beer Factory battered fish and chips**,  
served with chips, mushy peas, lemon, homemade Grain Barge tartare sauce **GF 16.95**

**Chew Valley 6oz beef burger**, burger sauce, white onion, tomato, pickles, fries **15.95**  
+ Stilton **V**, American **V**, Cheddar **V 1.50** \*Vegetarian option available

**Pan-fried Brixham market hake fillet**, white bean Tuscan cassoulet, winter root veg, gremolata **GF 21.95**

**Super green pesto pappardelle**, kale, spinach, courgette, toasted almonds, vintage godminster **V 13.95** \*Make vegan without cheese

### Sharing boards

#### Mezze board,

baba ganoush, hummus with za'atar, homemade  
taramasalata, falafels, flatbreads, olives **19.95**

#### Seafood platter,

gambas prawns and aioli, scampi and  
fries, prawn salad, fish goujons, calamari,  
olives, lemon, crostini **24.95**

### Sides

**Bistro Salad**, mixed leaves, red onion, capers, croutons,  
sundried tomatoes, parmesan **V, GFA 5.95**

**Skin on fries** **VGN, GF 4.25**

**Posh fries**, West Country cheddar, truffle oil, parsley **V, GF 6.25**

**Disco Fries**, local cheddar, gravy, spring onion **V, GF 5.85**

**Kimcheesey fries**, homemade kimchi, crispy onions,  
local cheddar, Barge sriracha **V 7.95**

**Loaded crab dirty fries**, crispy onions, dill **13.95**

**Seasonal 5 Acre Farm greens** **VGN, GF 3.95**

### Desserts

**Ice cream + sorbets**, two scoops **3.95** Belgian chocolate ice cream **V, GF** | salted caramel ice cream **V, GF**  
clotted cream vanilla ice cream **V, GF** | mango sorbet **VGN, GF** | raspberry sorbet **VGN, GF**

**Black cherry bakewell crumble**, clotted cream ice cream **V 4.95**



**V** Vegetarian **VGN** Vegan **GF** Gluten Free **GFA** 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](http://grainbarge.com/allergens)