

Lunch Menu

Food served Monday to Friday 12-3pm

Small Plates

Mark's Bakery focaccia, Mediterranean parmesan bread dip **V 6.50**

Scampi & fries, tartare 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** *Ask us about allergens

Barge Ciabattas & Buns

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

Tuna melt, red onion, mustard, cheddar cheese, fries **9.75**

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

Cream cheese, sundried tomatoes, roasted veg, 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,

mushy peas, lemon, homemade 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**



Pan-fried Brixham Market hake fillet,

white bean Tuscan cassoulet, winter root veg, gremolata **GF 21.95**

Super greens pesto pappardelle,

kale, spinach, courgette, toasted almonds, vintage godminster **V 13.95** *Make vegan without cheese

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, brown and white Cornish crab meat, Mature cheddar cheese, crispy onions, dill, aolil **13.95**

5 Acre Farm roasted root veg/seasonal greens VGN,GF 3.95

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**

Desserts

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

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**



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