

GRAIN DINNER BARGE MENU

Please order at the bar and if you've any allergies, please let us know when ordering. Our menu items are subject to availability.

SMALL PLATES / STARTERS

Soup of the day
With crusty Assembly Bakery sourdough **v** / 6

Venison terrine
Sticky fig relish, Assembly Bakery sourdough / 7.50

Beetroot cured salmon
Potato salad, cream cheese, dill / 9

Winter vegetables
Béarnaise sauce, lambs lettuce **v** / 6.80

SALADS / BOWLS

Autumn kale
Shaved Brussels sprouts, hazelnut, quinoa **vgn** / 7.50

Super grains
Spiced lentils & grains, butternut squash, feta **v** / 8.80

Avocado & bacon
Crispy leeks, honey mustard, chestnut mushrooms / 9.20

Forest mushrooms & spicy beef salad
Frisee, artichokes, carrots / 9.80

DAILY SPECIALS - SEE BOARD

MAINS

Salmon fillet
Wilted baby gem, bacon, peas / 14.90

Squash tagine
Moroccan spices, bulgur salad **vgn** / 12.80

Mushroom ravioli
Wild mushrooms, burnt butter, sage **v** / 13.50

"Captain's supper" - See board
A hearty meal, fit for any adventure

BARGE BURGERS

SERVED ON GLAZED BRIOCHE BUN WITH FRIES

Free-range fried chicken
Cajun spiced, tomato-chipotle / 11.80

Barge beef burger
'The Works', coleslaw / 12.50

Chick pea, coriander & lime
Raw slaw, onions, garlic mayo **v** / 10.50

BURGER BUILDER

Add: halloumi, bacon, smoked cheddar,
blue cheese, lemon manchego / 1.00

CLASSICS

Kedgeree & cod
Samphire, peas, soft boiled egg / 12.80

Rump steak 6oz
Portobello, plum tomato, chimmichurri,
watercress / 15.80

LOVETT PIES / Award-winning local pie-makers
Puy lentil, Welsh rarebit & kale / 10.50

Beef, ale & blue cheese / 11.50

Chicken, gammon, leek & thyme / 10.80

Our pies are served with chips or mash, minted peas
and homemade gravy

SIDES

Sweet potato fries **vgn**, triple cooked chips **vgn**,
skinny fries **v**, barge salad **vgn**, leeks & local pancetta,
raw slaw **vgn** / 3.50

DESSERTS

Dark chocolate brownie
By Absolutely Cakes, vanilla ice cream / 5.20

No-bake cheese cake
Passion fruit / 4.80

Caramel & waffles
Chew Moo's salted caramel ice cream / 4.50

Chef's cheese selection
Artisan crackers, Cherry Tree preserves / 7.50

Food served: Mon-Wed: 12-3pm & 6-9pm
Thur-Fri: 12-3pm & 6-10pm / Sat: 12-10pm
Sun: 12-4pm & 6-9pm

Wednesday: **Pair Your Pint** - free Bristol Beer Factory pint with one of our delicious beer-paired specials - from the board
Thursday: **Steak Night** - any steak dish - See board / 12.00
Sunday: **Roasts** - beef, lamb, pork, fish, veg / 12.00

We are dedicated to sourcing our ingredients from local makers and producers, ensuring the freshest ingredients and supporting the local economy.

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DAILY SPECIALS - SEE BOARD

SANDWICHES

SERVED ON ASSEMBLY BAKERY BREAD WITH SIDE SALAD

New York deli
Salt beef, black pepper mayo, cheddar / 6.80

Fish fingers
Tartare sauce, baby gem, 'old bay' / 7.50

Charred peppers
Smoked peperonata, lemon manchego v / 6.20

Steak & cheese
Spice rubbed beef, onions, double Gloucester / 8.20

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