

# 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

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### 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

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### BARGE BURGERS

SERVED ON GLAZED BRIOCHE BUN WITH FRIES

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

Barge beef burger  
Tomato, gem lettuce, onion, raw slaw / 12.50

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

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### 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

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## SIDES

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

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## 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.

# GRAIN LUNCH BARGE MENU

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## 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

### 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

### BARGE BURGERS

SERVED ON GLAZED BRIOCHE BUN WITH FRIES

Free-range fried chicken

Cajun spiced, tomato-chipotle / 11.80

Barge beef burger

Tomato, gem lettuce, onion, raw slaw / 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

Pies 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

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