

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
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

Our pies are served with chips or mash, tender stem
broccoli 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: 12-9pm

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

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

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

Our pies are served with chips or mash, tender stem broccoli 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
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