

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 salad

Polenta fries, pistachio chimmichurri **vgn** / 8.80

Roast cauliflower

Spicy romesco sauce, sumac, pomegranate **vgn** / 7.00

SALADS / BOWLS

Charred Winter salad

Red onion, kasha, spiced nuts and seeds **vgn** / 7.50

Super grains

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

Avocado & bacon

Crispy leeks, honey mustard, chestnut mushrooms / 9.20

Roasted celeriac

Wild mushroom tapenade, brocolli "cous-cous", mustard cress **vgn** / 9.20

DAILY SPECIALS – ALSO AVAILABLE

MAINS

Mushroom "steaks"

Cannellini bean cassoulet, olives, rocket pesto **vgn** / 11.90

Squash tagine

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

Pumpkin ravioli

Blue cheese sauce, chestnuts **v** / 13.50

Kedgeree & cod

Samphire, peas, soft boiled egg / 12.80

Rump steak 6oz

Portobello, plum tomato, chimmichurri, watercress / 15.80

PIES

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

Vegan pies from Pie Baby **vgn** / 12.00

Please ask for the daily option

SIDES

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

BARGE BURGERS

SERVED ON GLAZED BRIOCHE BUN WITH FRIES

Pulled game bird

Spicy tomato & caramelised onion chutney / 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 / 1.00

DESSERTS

Dark chocolate brownie

By Absolutely Cakes, vanilla ice cream / 5.20

Vanilla rice pudding

Apricot jam centre, toasted almonds **vgn** / 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 salad

Polenta fries, pistachio chimmichurri **vgn** / 8.80

Roast cauliflower

Spicy romesco sauce, sumac, pomegranate **vgn** / 7.00

SALADS / BOWLS

Charred Winter salad

Red onion, kasha, spiced nuts and seeds **vgn** / 7.50

Super grains

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

Avocado & bacon

Crispy leeks, honey mustard, chestnut mushrooms / 9.20

Roasted celeriac

Wild mushroom tapenade, brocolli "cous-cous", mustard cress **vgn** / 9.20

DAILY SPECIALS – ALSO AVAILABLE

CLASSICS

Kedgeree & cod

Samphire, peas, soft boiled egg / 12.80

Rump steak 6oz

Portobello, plum tomato, chimmichurri, watercress / 15.80

PIES

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

Vegan pies from Pie Baby **vgn** / 12.00

Please ask for the daily option

GRILLED 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

"Meat balls"

Aubergine, quinoa, miso **vgn** / 6.20

Steak & cheese

Spice rubbed beef, onions, double Gloucester / 8.20

BARGE BURGERS

SERVED ON GLAZED BRIOCHE BUN WITH FRIES

Pulled game bird

Spicy tomato & caramelised onion chutney / 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 / 1.00

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

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Vanilla rice pudding

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