

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

Ham hock terrine

North street cider & apple chutney, sourdough / 7.50

Cajun Scotch egg

Beetroot salad, feta crumble, candied walnut **v** / 8.80

Roast cauliflower

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

SALADS / BOWLS

Vietnamese crispy tofu and cashew salad

Crunchy veg, chilli and ginger **v** / 8.40

Super grains

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

Avocado & bacon

Crispy leeks, honey mustard, chestnut mushrooms / 9.20

Spelt salad

Harissa roasted veg, almonds, preserved lemon **vgn** / 7.50

DAILY SPECIALS – ALSO AVAILABLE

MAINS

Thai green jackfruit curry

Sticky kaffir rice, coconut, lemongrass **vgn** / 11.90

Spring lamb

Pea, pearl onion and porcini mushroom fricassee / 15.00

Beetroot & goats cheese gnocchi

Walnuts, rocket, parmesan **v** / 13.50

Whole roasted sea bass

Fennel, red onion, lemon thyme, smoked tomato butter / 12.80

Rump steak 6oz

Portobello, plum tomato, chimmichurri, watercress / 14.50

PIES

Lamb, rosemary, garlic & honey / 12.80

Homemade fish pie, gruyere, leek & tarragon / 11.80

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

“Boston Butt”

Pulled pork, bacon mayo / 11.80

Barge beef burger

Tomato, gem lettuce, onion, raw slaw / 12.50

Korean rice burger

Homemade Kimchi, black bean mayo **v** / 10.50

Ultimate cheese burger

Beef burger topped with pulled pork and smoked cheddar / 14.20

BURGER BUILDER

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

DESSERTS

Milk Stout sticky toffee pudding

Vanilla ice cream / 5.20

Pear and sherry trifle / 4.40

Chocolate nemesis

Blackcurrant gel, elderberry ripple ice cream / 4.80

Selection of Chew Moo's organic ice cream

Three scoops / 4.00

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: **Pie & Pint** - free Bristol Beer Factory pint with one of our delicious pies
Thursday: **Steak Night** - any steak dish - See board / 12.00
Sunday: **Roasts** - beef, lamb, pork, fish, veg / 12.00

Please turn over
to find out more

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

Ham hock terrine

North street cider & apple chutney, sourdough / 7.50

Cajun Scotch egg

Beetroot salad, feta crumble, candied walnut **v** / 8.80

Roast cauliflower

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

SALADS / BOWLS

Vietnamese crispy tofu and cashew salad

Crunchy veg, chilli and ginger **v** / 8.40

Super grains

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

Avocado & bacon

Crispy leeks, honey mustard, chestnut mushrooms / 9.20

Spelt salad

Harissa roasted veg, almonds, preserved lemon **vgn** / 7.50

DAILY SPECIALS – ALSO AVAILABLE

CLASSICS

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Fennel, red onion, lemon thyme, smoked tomato butter / 12.80

Rump steak 6oz

Portobello, plum tomato, chimmichurri, watercress / 14.50

PIES

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Homemade fish pie, gruyere, leek & tarragon / 11.80

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

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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

"Boston Butt"

Pulled pork, bacon mayo / 11.80

Barge beef burger

Tomato, gem lettuce, onion, raw slaw / 12.50

Korean rice burger

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We are proud to work with the following local producers

Food

1) Absolutely Cakes **M**

Henleaze, Bristol

These makers of luscious cakes use only locally sourced, organic and fair trade ingredients with no artificial additives and juicy seasonal fruit.

2) Assembly Bakery

Old Market, Bristol

New to Bristol's burgeoning bakery scene they are both old fashioned and modern, using traditional methods but delivering in their electric van. Powered by Opus Energy, over 90% of their power supply comes from the wind and the waves.

3) Buxton Butchers

Portbury, Bristol

Getting involved in the butcher business at the age of 12 and with a family history in the trade stretching back to 1890, what Nigel Buxton doesn't know about meat isn't worth knowing. The meat is locally sourced and perfectly aged using the finest processes.

4) The Cherry Tree **M**

Bridport, Devon

We serve our cheeses with pickles, chutneys and preserves from this family run business.

5) Chew Moo's Ice Cream

Dundry, Bristol

This is a real 'field to fork' (well, spoon) family business. The cows graze on fields with a view of Chew Valley lake (hence the business name..) and we love that three generations deal with all the stages of the process, from milking the cows, churning the cream and designing the flavours.

6) Clifton Coffee

Avonmouth, Bristol

This local roaster made such fine coffee that everyone wanted some so they outgrew their original Clifton base. They're at the forefront of the UK speciality coffee scene.

7) Chin Chin **M**

Redland, Bristol

Master Scotch egg makers extraordinaire, we couldn't resist their fantastic range of Scotch Eggs with both exotic and traditional flavours.

8) Kingfisher

Brixham, South Devon

Fish should always be fresh. You know that; we know that. Our delivery from Kingfisher leaves Brixham in the early hours and arrives with us at dawn. We use MSC (Marine Stewards Council) certified fish where possible, helping to ensure the preservation of fish stocks & marine life.

9) Lovett Pies

Kingswood, Bristol

These are pies made with, well - love actually. And that's why we've fallen for them. Delicious fillings with a perfect shortcrust pastry, these are highly principled pies made with thoughtfully sourced ingredients.

10) Pie Baby

Gloucester Road, Bristol

Lara and her husband Finn are passionate about all things vegan, making delicious Kiwi style pies here in Bristol. Seriously satisfying, we're proud to bring their sumptuous, pastry filled pockets of pure joy to our menu.

Beer

1) Arbor Ales

Easton, Bristol

Creative, not only with their beer flavours but also the names they give them. As they put it; "In a world of endless possibilities, we try to explore".

2) Bristol Beer Factory

Ashton, Bristol

Our sister company was in the vanguard of the craft brewery revolution, and since moving into their Ashton brewery in 2004 have gone from strength to strength. They've won numerous awards for their beers and the brewery was named best drinks producer at the 2011 BBC Food and Farming Awards.

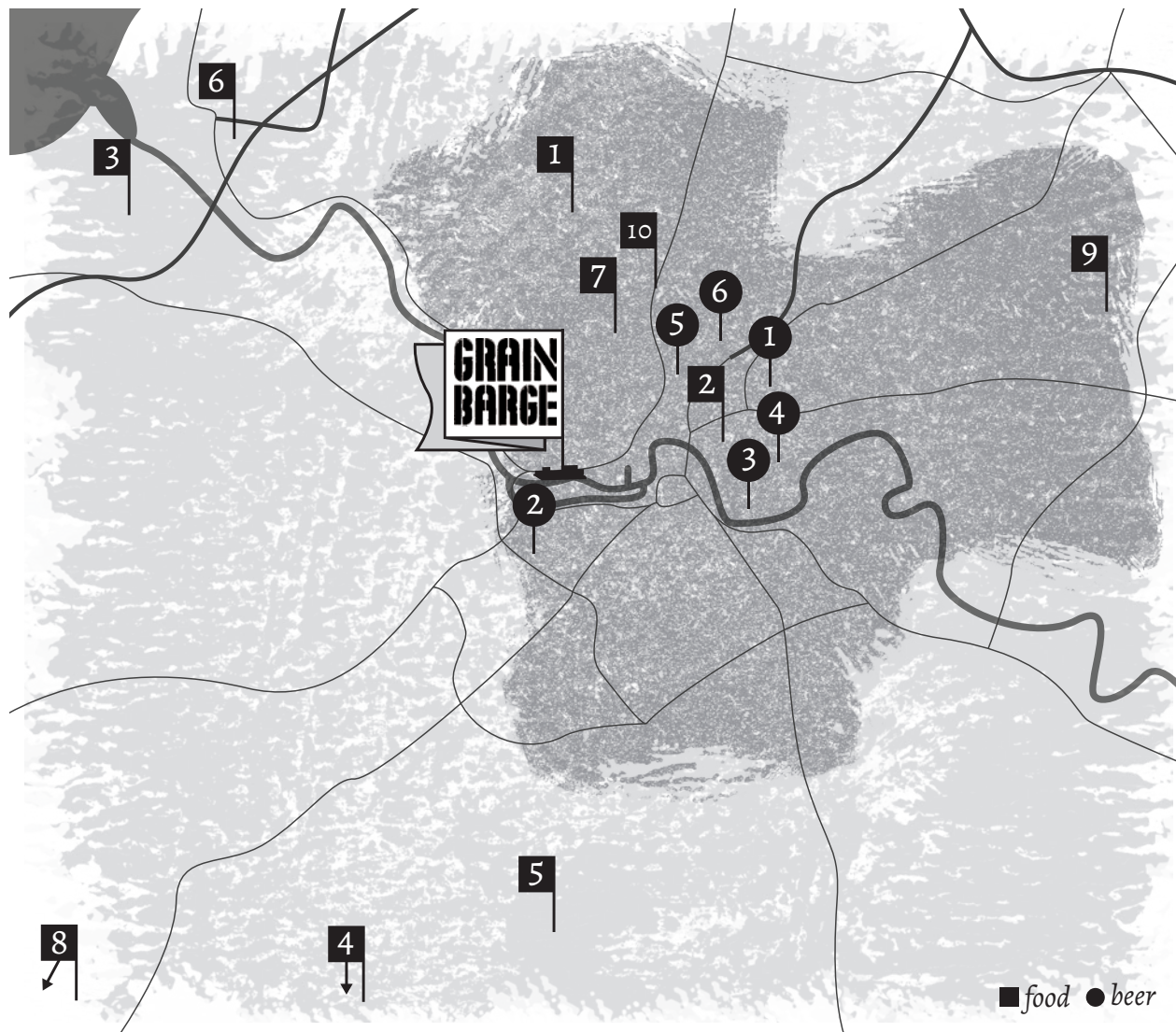
3) Good Chemistry

St Phillips, Bristol

Bob & Kelly are brazen about the secret of their success - you guessed it; good chemistry. What's less known is the influence of music. From soul to disco, a wide variety of sounds in the brewery somehow filters into the brews.



You can find this producer at Tobacco Factory's weekly Sunday Market.



4) Moor Beer

St Phillips, Bristol

A Somerset born beer with a Californian owner, they take the German naturally hazy philosophy, combine it with the American flavor-forward approach and British secondary fermentation tradition to create what they call "Modern Real Ale".

5) New Bristol Brewery

St Pauls, Bristol

Although they don't see themselves as maverick brewers, they like to tease the boundaries of traditional brewing. Plus they are hands-on; collecting the malt from Warminster, tipping it into their mash tun and stirring it by hand, ensuring they keep in touch with the process.

6) Wiper & True

St Werburghs, Bristol

Having graduated from a love of home brewing we love their continued drive for experimentation, whether that's roasting their own malts, adding wild ingredients such as blackberries and chillies or aging beer in different kinds of wood.