

# 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, pink fir potatoes, 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

+ salad and onion marmalade

\*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

Home made 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 Night** - 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

Whole roasted sea bass

Fennel, red onion, lemon thyme, pink fir potatoes, 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

+ salad and onion marmalade

\*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

"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

Pulled pork, smoked cheddar / 14.20

### 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

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

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