

# GRAIN BARGE DINNER MENU

Please order at the bar. If you are in a group and want to eat together, please ensure you place your order and pay together. If you've any allergies, please let us know when ordering. Our menu items are subject to availability.

 Cooked on our BBQ drum to enhance smokey flavour

## SMALL PLATES / STARTERS

Soup of the day  
With crusty Assembly Bakery sourdough **v** / 6.00


 Baby back ribs  
Oriental salad, Sriracha / 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

 Lamb koftas  
Cucumber salad, aioli, super grains / 12.00

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 / 13.80

Rump steak 6oz  
Portobello, plum tomato, chimmichurri, watercress / 14.50

### PIES

Lamb, rosemary, garlic & honey / 12.80\*

Chicken, gammon, leek & thyme / 10.80\*  
\*Served with mash, tender stem broccoli, homemade gravy

Homemade fish pie, gruyere, leek & tarragon / 11.80  
Served with side salad, crusty bread

Vegan pies from Pie Baby **vgn** / 12.00  
Please ask for our daily pie option  
Served with salad and onion marmalade

### 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

### KIDS

Chip Ahoy  
Plaice goujons, chips, tartare sauce / 4.5  
Bangers & chips  
Garden peas / 4.8

### 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

We are dedicated to sourcing our ingredients from local makers and producers, ensuring the freshest ingredients and supporting the local economy.

 Please turn over  
to find out more

# GRAIN BARGE LUNCH MENU


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Oriental salad, Sriracha / 7.50

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

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Fennel, red onion, lemon thyme, pink fir potatoes,  
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Rump steak 6oz  
Portobello, plum tomato, chimmichurri, watercress / 14.50

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Chicken, gammon, leek & thyme / 10.80\*  
\*Served with mash, tender stem broccoli, homemade gravy

Homemade fish pie, gruyere, leek & tarragon / 11.80  
Served with side salad, crusty bread

Vegan pies from Pie Baby **vgn** / 12.00  
Please ask for our daily pie option  
Served with salad and onion marmalade

### SIDES

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

### SANDWICHES

SERVED ON ROSEMARY FOCACCIA ROLL WITH SIDE SALAD

 Jerked Veg  
Lime & chilli cream cheese **v** / 6.80

Fish fingers  
Tartare sauce, baby gem, 'old bay' / 7.50

"Meat balls"  
Aubergine, quinoa, miso **vgn** / 6.20

Spicy chorizo  
Roasted pepper, cheddar, mojo sauce / 8.20

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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 pasty, 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.

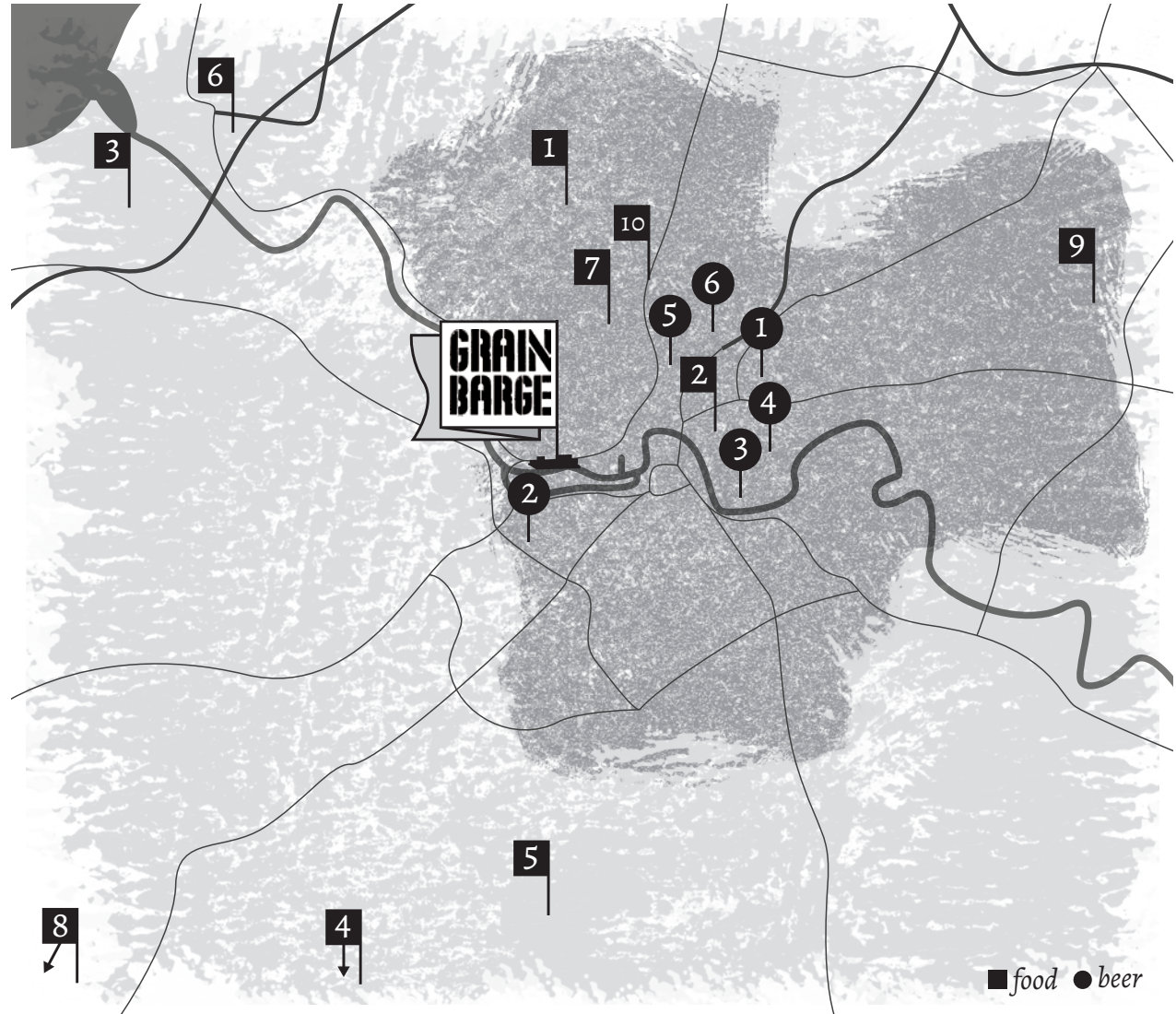
### 3) Good Chemistry

*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 mashtun 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.