

# FOOD SUSTAINABLE SEAFOOD & GREENS

SERVED MON-FRI 12-3 + 6-9 | SAT 10-9 | SUN 10-8  
If you've any allergies, please let us know when ordering  
All dishes are prepared in a kitchen where mustard, egg, milk, soya, sulphites and gluten are used

# GRAIN BARGE

## SMALL PLATES

HOUSE FOCACCIA 4.20 vgn  
vegan aioli | broccoli pesto

FRIED WHITEBAIT 4.80  
malt vinegar mayo | watercress | lemon

PEA FALAFELS 5.20 vgn gf  
beet-ziki | cucumber salad | mint

SALMON FISHCAKES 6.80  
tartar sauce | kohlrabi salad | lemon

ROAST CAULIFLOWER 4.80 vgn  
romesco sauce | parsley breadcrumbs | almonds

## MAINS

MOULES FRITES 13.80  
sustainable mussels | North Street Cider | cream  
spring onions | fries

LOCAL GOAT'S CHEESE CROQUETTES 12.20 v  
Waldorf salad | chicory | apple | walnuts

PAN FRIED COD 14.20 gf  
celeriac puree | persillade | wilted chard  
samphire



CAMPANELLE 11.80 v  
Little Hollows Pasta | creamy greens  
lemon | ricotta | cured egg yolk

PLATE OF THE DAY 10.80 vgn or v  
ask your server for details

## FARM PIES

Five Acre Farm, small batch hand-made pies.  
All pies are served with mash, spring greens  
and veggie gravy.

5 ACRE FARM MUSHROOM AND TARRAGON 11.80 v

VEGAN 'BRISKET' BOURGUIGNON 10.80 vgn

## SIDES

our fries are made onboard using the best  
British potatoes

SKIN-ON FRIES 3.50 vgn

POSH FRIES 5.60 v  
vintage Cornish gouda | truffle oil

KIMCHEESY FRIES 5.40 v  
kimchi | local cheddar | homemade siracha

FARM VEGETABLES 3.80 vgn  
sautéed in vegan butter, garlic and herbs

## DESSERTS

STICKY MILKSTOUT PUDDING 5.00 v  
salted toffee sauce | vanilla ice cream

CLASSIC CRÈME BRÛLÉE 5.00 v  
vanilla ice cream

ICE CREAMS + SORBETS by Granny Gothards  
two scoops 2.40 chocolate v gf  
sour cherry sorbet vgn gf | salted caramel v gf



We are proud members of the Sustainable Restaurant Association, a community of businesses working towards an environmentally restorative and socially progressive UK hospitality sector.



One Planet Plate is a global campaign that enables diners to vote with their fork for a better food future by choosing these 'sustainable specials'.

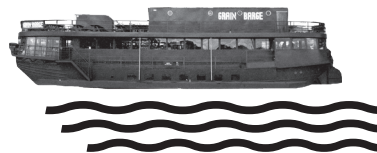
We have moved to a veg focused and seafood menu, all made onboard using locally sourced ingredients from our farm in Backwell, and other suppliers from the region.

For our fish, we choose MSC certified suppliers and species. When buying farmed fish we choose organic. We use the Good Fish Guide to guide us on best sourcing methods, along with advice from the Marine Conservation Society.

All of our eggs are organic and free range, from Haresfield Farm in Wiltshire. Our milk and cream is from Bruton Dairy in the Cotswolds.

# DRINK

*This is just a selection of our favourite drinks, ask your server about guest beers and our full range of spirits.*



# GRAIN BARGE

## BAR SNACKS

### REAL CRISPS 1.20

ReadySalted | Strong Cheese & Onion  
Sea Salt & Malt Vinegar | Sweet Chilli

### THE SUN VALLEY NUT CO 1.50

Dry Roasted Peanuts | Salted Peanuts

## BEER

At Grain Barge we have been supporting and championing independent local breweries since 2007 and pride ourselves on being a celebration of Bristol. Our core range consists of the multi-award winning Bristol Beer Factory established in 2004 and Cornish heroes St Austell's.

Ask your server for our guest beers

## LAGER

### AMSTEL LAGER [4.1%] 4.60

**KOREV CORNISH LAGER [4.8%] 5.00**  
Korev is a lager in the Helles style, with a wonderful pale colour and a clean, crisp taste.

### BBF INFINITY - HELLES LAGER [4.8%] 4.80

Crisp and refreshing, Infinity is true to the Helles style, bringing an element of sweetness to accompany the bitterness and dry finish of a lager, creating a more balanced pint.

### HEINEKEN ALCOHOL FREE [00.0%] 3.00

'For the dry days, for the drivers'

**"ACROSS THE TROUBLED  
MAELSTROM OF TIME, PEOPLE  
ALWAYS NEED A BEER."**

ELLEN KUSHNER

## ALE

### BBF FORTITUDE - AMBER ALE [4%] 4.00

A beautiful amber colour, with perfect balance between finest English Maris Otter malt and classic Southern English hops; malty, clean, moreish. Hops: Jester, Challenger, Fuggles

### BBF INDEPENDENCE - US STYLE PALE ALE

[4.6%] 4.00

American pale ale is full of big hop character but without the strong bitterness. Carefully selected American hop to give a really fresh aromatic boost. Hops: Citra, Mosaic, Junga, Amarillo

### BBF NOTORIOUS - SESSION PALE ALE

[3.8%] 4.00

Notorious pays homage to the original US 'C' hops of Columbus, Chinook, Cascade and Centennial. A citrusy, hoppy pale ale and legend of a pint – citrus, sherbet, black pepper, floral, tropical and piney flavours make this an epic pour.

Hops: Columbus, Chinook, Cascade and Centennial

### BBF MILK STOUT [4%] 4.80

The original Bristol Milk Stout with smooth chocolatey sweetness and balancing coffee bitterness with hints of dark fruits. This award winning national champion stout is a beautifully creamy, full-bodied stout.

Hops: Challenger, Fuggles

## CIDER

### NORTH STREET CIDER [4.6%] 4.60

'A Bristol made Medium dry cider'

### COTSWOLD CIDER CO. SWEET CHEEKS [4%] 4.80

A blend of bittersweet cider and the complementing hedgerow fruits of elderberry and blackberry. A perfect balance of sharpness and flavour result in a medium sweet, smooth finish.

### IFORD WILD JUICE CIDER [4.7%] 5.00

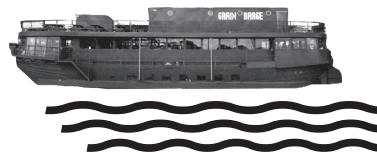
'A sessionable fresh juice cider'

### TUK TUK CIDER [4%] 4.80

Medium Cider with Lemongrass

# DRINK

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# GRAIN BARGE

## GIN

### BRISTOL DISTILLING CO HOUSE GIN 6.20

'World famous draft gin & tonic made with our award winning london dry gin (gin 77)' served with pink grapefruit

### BRISTOL DISTILLING CO DARK FRUIT GIN 77

[40%] 7.10 with Fever Tree Indian tonic and lime

### BRISTOL DISTILLING CO GIN 77 LONDON DRY

[40%] 7.10 with Fever Tree Indian tonic and grapefruit

### BRISTOL DISTILLING CO PEACH GIN 77 [40%]

7.10 with elderflower tonic and lemon

### SIX O'CLOCK [43%] 6.80

with Fever Tree Mediterranean tonic and peel of orange

### HENDRICK'S [41.1%] 7.00

with Fever Tree elderflower tonic and slice of cucumber

### BEEFEATER HOUSE [41%] 6.20

with Fever Tree Indian tonic and slice of lime

### TARQUINS CORNISH DRY [42%] 7.10

with Fever Tree elderflower tonic and slice of lemon

### TARQUINS RHUBARB & RASPBERRY [38%] 7.10

with Fever Tree Indian tonic and raspberries

### TARQUINS STRAWBERRY AND LIME [38%] 7.10

with Fever Tree elderflower tonic and raspberries

## COCKTAILS

### APEROL SPRITZ 8.50

A European alternative to Pimms with a bitter after taste

### ELDERFLOWER FIZZ 7.00

Prosecco served with elderflower cordial and a lemon twist

### PIMMS AND LEMONADE 6.20

A British classic served with a selection of summer fruits

## WINE

125ml measure available on request

### WHITE

#### ENCANTADOR BLANCO [11%]

175ml 4.90 / 250ml 6.30 / bottle 17.50

Origin: Spain / Grape: Airen 85%, Chardonnay 15%  
Starfruit and pear aromas. Medium bodied with a round, juicy feel and a long, refreshing finish.

#### HÉRALDIQUE, CUVÉE PRESTIGE BLANC, PAYS D'OC [13%]

175ml 5.80 / 250ml 7.80 / bottle 20.50

Origin: France / Grape: Marsanne 60%, Viognier 30%, and Vermentino 10%

Tropical fruit aromas and a rich, creamy, spicy anise-flavoured palate.

#### DOMAINE DE CAMPANES, SAUVIGNON BLANC [11%]

175ml 6.90 / 250ml 8.90 / bottle 24.50

Origin: France / Grape: Sauvignon Blanc 100%

Citrus and tropical fruit aromas. Well-flavoured with a round, fresh and zesty finish.

### ROSÉ

#### ROSÉ [11%] 175ml 6.90 / 250ml 7.30 / bottle 19

Origin: Spain / Grape: Airen 85%, Chardonnay 15%

Pale salmon pink rosé with fruity aromas of grenadine and red fruits and a round and fresh finish. A great aperitif or with light shellfish dishes, salads or white meats.

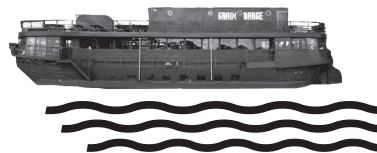
### SPARKLING

#### SACHETTO PROSECCO 6.80 / 28

#### CHAMPAGNE BERNARD REMY 45

# DRINK

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# GRAIN BARGE

## WINE

125ml measure available on request

### RED

#### CINTILA RED [12.5%]

175ml 4.90 / 250ml 6.30 / bottle 16.50

Origin: Portugal / Grape: Castelão 100%

A rich, raspberry and violet scented wine made from the Castelão grape. Medium bodied with soft tannins and an easy drinking finish.

#### SAN MARZANO, IL PUMO, SALENTO, NEGROAMARO [13.5%]

175ml 5.80 / 250ml 7.80 / bottle 20.50

Origin: Italy / Grape: Negroamaro 100%

A deep ruby red with aroma of plums, vanilla and spice. A full-bodied wine which is soft on the palate and full of the flavours of Southern Italy.

#### TERRE DU SOLEIL, PAYS D'OC, MERLOT [12.5%]

175ml 6.40 / 250ml 8.50 / bottle 22.50

Origin: France / Grape: Merlot 90%, Cabernet Sauvignon 10%

A vibrant wine full of plummy fruits supported by subtle notes of tobacco and chocolate in a smooth and quaffable style.

#### MESTA ORGANIC, UCLÉS, TEMPRANILLO 2017

[14%] 175ml 6.30 / 250ml 8.50 / bottle 23.50

Origin: Spain / Grape: Tempranillo 99%, Syrah 1%

Red berry, rosemary, and a touch of liquorice aromas. Fresh, with a rounded texture and satisfyingly dry finish.

#### DOMAINE ANDRÉ BRUNEL, EST-OUEST [13.5%]

bottle 25.00

Origin: France / Grape: Grenache 75%, Cinsault 15%, Syrah 10%

Spicy with exuberant ripe red fruit, rounded tannins and a lovely balance. A delicious and approachable Rhône blend, this is a fantastically versatile red.

## SOFT DRINKS

COKE 3.20 / 1.60

LEMONADE 3.20 / 1.60

DIET COKE 3.20 / 1.60

DIET COKE CAN 2.80

STILL/SPARKLING WATER 2.50

FROBISHERS PINEAPPLE JUICE 3.60

FROBISHERS TOMATO JUICE 3.60

ORANGE/CRANBERRY/APPLE JUICE 2.20

GINGER BEER 3.50

CORNISH ORCHARD APPLE 330ML 2.80

CORNISH ORCHARD SICILIAN LEMON 330ML 2.80

## HOT DRINKS

AMERICANO 2.20

CAPPUCCINO 2.60

LATTE 2.60

FLAT WHITE 2.60

MACCHIATO 2.60

HOT CHOCOLATE 2.80

BREAKFAST TEA 2.00

HERBAL TEA 2.00

ask your server for details of our herbal teas

**“WAY TOO MUCH COFFEE.  
BUT IF IT WEREN'T FOR THE COFFEE, I'D  
HAVE NO IDENTIFIABLE PERSONALITY  
WHATSOEVER.”**

DAVID LETTERMAN

# BREAKFAST MENU

**GRAIN  
BARGE**

**SERVED: SAT-SUN 10AM - NOON**

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## **SHAKSHUKA 7.00 v**

spicy tomato and pepper | free range eggs  
salsa verde | house focaccia

## **SCRAMBLED FREE RANGE EGGS 6.80 v**

house focaccia

+ hot smoked mackerel 2.50

## **GOCHUJANG HASH BROWNS 6.40 vgn**

homemade kimchi | vegan lime yoghurt

+ local mature cheddar 1.50 v

## **HOT SMOKED MACKEREL 7.20**

pickled red onion | cucumber

gooseberry chutney

**ASK YOUR SERVER ABOUT OUR FRESHLY BAKED  
PASTRIES AND CAKES**

All dishes prepared in kitchen where mustard, egg, milk, soya,  
sulphites and gluten are used

# SUNDAY ROAST

SUSTAINABLE  
SEAFOOD &  
GREENS

GRAIN  
BARGE

## WELCOME ON BOARD!

This menu is all made onboard using seasonal produce from our own Five Acre Farm in Backwell. The dishes are made from scratch, keeping it fresh and vibrant, so we may run out of some of the popular dishes!

## SMALL PLATES

### HOT SMOKED MACKEREL 7.20

pickled red onion | cucumber | gooseberry chutney

### HOUSE FOCACCIA 4.20 vgn

vegan aioli | broccoli pesto

### 1/2 PINT PEEL 'N' EAT PRAWNS 8.90

Marie Rose sauce | seaweed butter

Hobbs House five seed spelt

### GARLIC BUTTERED 5 ACRE FARM MUSHROOMS 6.80 v

parsley | sherry | house focaccia

### PEA FALAFELS 5.20 vgn gf

beet-ziki | cucumber salad | mint

## SIDES

### CAULIFLOWER CHEESE 4.50 v

local mature cheddar | wholegrain mustard | nutmeg

### ROSEMARY ROAST POTATOES 3.80 vgn

### SEASONAL VEGETABLES 4.20 vgn

### APPLE CIDER RED CABBAGE 3.60 vgn

### EXTRA YORKIE 1.50 v

### EXTRA GRAVY 1.50 vgn

## MAINS

### ALL DISHES COME WITH:

roast potatoes | seasonal vegetables | apple cider red cabbage | Yorkshire pudding\* | gravy

\*vegan dishes come with veg crisps instead of yorkies

### UMAMI NUT ROAST 13.80 v

sun-blushed tomato | local mature cheddar  
roasted pumpkin seeds

### PULLED JACKFRUIT & 5 ACRE MUSHROOMS 13.80 vgn

confit shallots | rosemary | fermented maple garlic

### TERIYAKI ROAST CELERIAC 14.40 vgn

sticky BBQ glaze | miso | maple syrup

### SALMON EN CROÛTE 15.80

Scottish Loch Duart salmon | dill cream cheese | spinach  
served with celeriac mash, samphire & chard, lemon butter sauce

### SUNDAY SEAFOOD SPECIAL 16.40

ask your server for details



## DESSERTS

### STICKY MILKSTOUT PUDDING 5.00 v

salted toffee sauce | vanilla ice cream

### ETON MESS 5.00 v

Cheddar Valley strawberries | elderflower cream  
crushed meringues | strawberry coulis

### ICE CREAMS + SORBETS by Granny Gothards

two scoops 2.40 chocolate v gf

sour cherry sorbet vgn gf | salted caramel v gf



### SERVED SUNDAY 12-8PM

- If you have any allergies, please let us know when ordering
- All dishes prepared in kitchen where mustard, egg, milk, soya, sulphites and gluten are used
- Some items may change subject to availability
- Small dishes available for kids, please ask

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