

AUTUMN MENU

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, nuts, soya, sulphites and gluten are used.

GRAIN BARGE

SMALL PLATES

HOUSE FOCACCIA 4.50 vgn

vegan aioli | mushroom tapenade

FRIED WHITEBAIT 4.80

tartare sauce | dill pickle | lemon

MUSHROOM ARANCINI 5.80 v

5AF tomato sauce | parmesan | truffle oil

MACKEREL PATE 6.80 gf

crostini | pickled blackberry | lovage mascarpone

ROAST CAULIFLOWER 4.80 vgn gf

romesco sauce | parsley breadcrumbs | almonds

MAINS

MOULES FRITES 13.80

sustainable mussels | North Street Cider | cream
spring onions | fries

CRISPY POLENTA 12.40 v

leeks | oyster mushrooms | goats curd | black garlic

SEA BASS 15.20 gf

pumpkin puree | mustard cress | kale
wakame | root veg crisps



BUCATINI 11.80 v or vgn

Little Hollows Pasta | cacio e pepe
poached egg | mushroom tapenade

PLATE OF THE DAY 10.80 v or vgn

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.

BUTTERNUT SQUASH, BATH BLUE & PECAN NUTS 12.40 v

WHITE BEAN, PORCINI MUSHROOM & TRUFFLE 11.20 vgn

SIDES

our fries are made on-board 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 gf

sautéed in vegan butter, garlic and herbs

DESSERTS

STICKY MILKSTOUT PUDDING 5.20 v

salted toffee sauce | vanilla ice cream

APPLE & BLACKCURRANT CRUMBLE 5.40 v

burnt butter ice cream

ICE CREAMS + SORBETS by Granny Gothards

two scoops 2.80 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 on-board 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

Ready Salted | Strong Cheese & Onion | Sea Salt & Malt Vinegar | Sweet Chilli

THE SUN VALLEY NUT CO 1.50

Dry Roasted Peanuts | Salted Peanuts

BEER

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.

HEINEKEN ALCOHOL FREE

[0.0%] 3.00

'For the dry days, for the drivers'

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 full of big hop character but without the strong bitterness. Carefully selected American hops to give a 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.

IFORD WILD JUICE CIDER

[4.7%] 5.00

'A sessionable fresh juice cider'

TUK TUK CIDER [4%] 4.80

Medium Cider with Lemongrass

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

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 orange peel

HENDRICK'S [41.1%] 7.00

with Fever Tree elderflower tonic and cucumber

BEEFEATER HOUSE [41%] 6.20

with Fever Tree Indian tonic and lime

TARQUINS CORNISH DRY

[42%] 7.10

with Fever Tree elderflower tonic and 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

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

ELLEN KUSHNER

DRINK

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



GRAIN BARGE

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.

SPARKLING

SACHETTO PROSECCO

glass 6.80 / bottle 28

CHAMPAGNE BERNARD REMY bottle 45

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 3.60

FROBISHERS TOMATO 3.60

ORANGE/CRANBERRY/APPLE 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

BREAKFAST MENU

**GRAIN
BARGE**

SERVED: SAT-SUN 10AM - NOON

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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