

# SUNDAY MENU

**AUTUMN  
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

### MUSHROOM ARANCINI 5.80 v

5AF tomato sauce | parmesan | truffle oil

## 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

## ROASTS

### 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

## SEAFOOD

### SALMON EN CROÛTE 15.80

Scottish Loch Duart salmon | dill cream cheese | spinach  
served with seasonal greens, root veg mash, 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

### APPLE & BLACKCURRANT CRUMBLE 5.40 v

burnt butter ice cream

### 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, nuts, milk, soya, sulphites and gluten are used
- Some items may change subject to availability
- Small dishes available for kids, please ask

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

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.