

# WINTER MENU

## SUSTAINABLE SEAFOOD & GREENS



SERVED MON-FRI 12-3 + 6-9 | SAT 10-9 | SUN 10-8

# GRAIN BARGE

## SMALL PLATES

HOUSE FOCACCIA   4.20

vegan aioli | artichoke tapenade

FRIED WHITEBAIT 4.80

preserved lemon mayo | pickled beetroot

MUSHROOM SCALLOPS  5.40

jerusalem artichoke | vegan black pudding  
savoy cabbage

SMOKED HADDOCK BACALAU 6.80

hispi cabbage slaw | black garlic mayo  
pickled red onion

ROAST CAULIFLOWER   4.80

romesco sauce | parsley breadcrumbs | almonds

## MAINS

MOULES FRITES 13.80

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

SQUASH FONDANT  12.40

glazed farm beetroot | cavolo nero  
shoestring potatoes | porcini mushroom sauce

HAKE PAUPIETTE  15.20

parsnip puree | burnt butter, sprouts and hazelnuts  
piccalilli crème fraîche



RIGATONI  11.80

roast Five Acre Farm pumpkin | radicchio  
pecorino | salted fig | chestnut supreme

PLATE OF THE DAY 10.80 *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.

CANDIED CHESTNUTS, HONEY, GORGONZOLA  12.80

PLANT BASED TURK'Y, CRANBERRY & SAGE  13.20

## BARGE TACOS

2 per serving  
*Ask about today's tacos!*

FISH TACOS  7.50 | VEGGIE TACOS   6.80

house salsa | Koji sour cream  
crunchy vegetables | crispy onions



## SIDES

*Our fries are made on-board  
using the best British potatoes*

SKIN-ON FRIES  3.50

POSH FRIES  5.60

vintage Cornish Gouda | truffle oil

KIMCHEESY FRIES  5.4

kimchi | local cheddar | homemade siracha

DISCO FRIES  5.50 + gold leaf £10

local cheddar | gravy | spring onions

FARM VEGETABLES   3.80

sautéed in vegan butter, garlic and herbs

## DESSERTS

STICKY MILKSTOUT PUDDING  5.40

salted toffee sauce | vanilla ice cream

DARK CHOCOLATE PAVÉ  5.60

blood orange gel | espresso chantilly | brandy snap

ICE CREAMS + SORBETS by Granny Gothards two scoops 2.80

chocolate   salted caramel  

sour-cherry sorbet  

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 serve 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.



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'.



 Vegetarian  Vegan  Gluten Free  Gluten Free Available

If you've any allergies, please let us know when ordering. Please note all dishes are prepared in a kitchen where mustard, egg, milk, nuts, soya, sulphites and gluten are used. For more info on allergens, scan the QR on the right, or visit: [grainbarge.com/allergens](https://grainbarge.com/allergens)

