

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



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

BBF INFINITY 4.6% 5.00

A refreshing, authentic pale-golden Helles with delicate underlying malt sweetness and a dry finish.

LOST AND GROUNDED

HELLES LAGER 4.4% 440ml can 4.90

Unfiltered vegan lager

ALCOHOL FREE

BBF 'CLEARHEAD' IPA 0.05% 4.80

A mental health revolution, 5% of all sales go to TalkClub a men's mental health charity.

HEINEKEN ALCOHOL FREE 0.0% 3.00

For the dry days, for the drivers

ALE

BBF FORTITUDE 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 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 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, 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.

IFORD WILD JUICE CIDER 4.7% 5.00

A sessionable fresh juice cider.

IFORD ABC FRESH FRUIT CIDER

4.2% 550ml 6.80

Made with fresh fruit and summer berries.

COTSWOLD CIDER CO. SWEET

CHEEKS 4% 330ml 4.80

A blend of bittersweet cider and the complementing hedgerow fruits of elderberry and blackberry.

GIN

BRISTOL DISTILLING CO.

KEG GIN 5% 6.20

Made in Bedminster with award winning Gin 77, by choosing BDC keg you are reducing glass waste from tonic bottles.

Great for mother earth and tastes delicious. Served with your choice of Fever Tree tonic

BRISTOL DISTILLING CO.

DARK FRUIT GIN 77 40% 7.10

BRISTOL DISTILLING CO.

PEACH GIN 77 40% 7.10

BRISTOL DISTILLING CO.

GIN 77 LONDON DRY 40% 7.10

SIX O'CLOCK 43% 6.80

HENDRICK'S 41.1% 7.00

TARQUINS CORNISH DRY 42% 7.10

TARQUINS RHUBARB & RASPBERRY 38% 7.10

TARQUINS STRAWBERRY & LIME 38% 7.10

COCKTAILS

APEROL SPRITZ 8.50

A European alternative to Pimms with a bitter after taste

ELDERFLOWER FIZZ 7.50

Prosecco served with elderflower cordial and a lemon twist

PIMMS AND LEMONADE 6.20

A British classic served with a selection of summer fruits

BLOODY MARY 8.50

Vodka, tomato juice served with cucumber and spices the ultimate hangover cure

SPIRITS

Price does not include mixer

AMARETTO 28% 4.80

COURVOISIER BRANDY 40% 4.80

TUACA 35% 4.20

J.J WHITNEY VODKA 38% 4.40

RUM

HAVANA 3 40% 4.80

HAVANA 7 40% 4.80

KOKO KANU COCONUT RUM 37.5% 4.80

KRAKEN SPICED RUM 40% 5.50

SAILOR JERRY SPICED RUM 40% 4.80

WHISKEY

JACK DANIELS 40% £4.80

JACK DANIELS HONEY 35% 4.90

JAMESON'S 40% 4.80

JIM BEAM 40% 4.80

WOODFORD RESERVE 43.2% 5.20

TALISKER SINGLE MALT SCOTCH

WHISKEY 'AGED 10 YRS' 45.8% 6.20

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

SANTO ISIDRO WHITE 12%

175ml 5 / 250ml 6.50 / bottle 18

Origin: Portugal | Region: Península de Setúbal

'Sun-kissed peach aromas. Crisp, clean palate, is enhanced by spicy flavours and a clean, zesty finish.'

GARGANEGA, CHARDONNAY 12%

175ml 5.80 / 250ml 7.80 / bottle 20.50

Origin: Italy | Region: Veneto

'Fresh and fruity wine with flavours of pear and lemon.'

L'ECLAT', CÔTES DE GASCogne, DOMAINE DE JOÿ 11.5%

175ml 6.90 / 250ml 8.50 / bottle 22

Origin: France | Grape: Colombar 50%, Gros Manseng 20%, Ugni Blanc 20%, Sauvignon Blanc 10%

'Fruity flavours of grapefruit, lemongrass and a hint of lychee. Its vibrant, citrus finish makes it very moreish. Delicious Sauvignon Blanc blend.'

ANDREA DI PEC, PINOT GRIGIO 12.5%

175ml 7 / 250ml 9 / bottle 25

Origin: Italy | Region: Friuli-Venezia Giulia

'It shows citrus fruit, apple and almond aromas, with subtle, zingy flavours.'

AVESSO 'LEME' VINHO VERDE 13.5%

175ml 7.30 / 250ml 9.30 / bottle 26

Origin: Portugal | Region: Vinho Verde

A precise and intense Vinho Verde with citrus and stone fruit overtones. Lovely mineral characters leading to a deliciously long finish.

ROSÉ

NERO D'AVOLA ROSE 'LUMARI' 11%

175ml 6.90 / 250ml 8.50 / bottle 21

Origin: Italy | Region: Sicily

'Nero d'Avola is Sicily's signature grape, and this delicate wine has pronounced cherry and strawberry aromas, combined with an elegant hint of rosewater.'

RED

CINTILA RED 12.5%

175ml 5 / 250ml 6.50 / bottle 18

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.'

KRATOSHIJA, TIKVEŠ 14%

175ml 5.80 / 250ml 7.80 / bottle 21

Origin: Republic of Macedonia

Region: Tikves

'Bright aromas of redcurrants, cherry and red berries lead to a textured and full bodied palate with vibrant fruit-forward flavours and a deliciously satisfying finish.'

MERLOT, VENETO, SACCHETTO 12%

175ml 6.90 / 250ml 8.50 / bottle 22.50

Origin: Italy | Region: Veneto

Dry but fruity, medium bodied and refreshing red with a hint of blueberry and spice on the finish.'

MESTA ORGANIC, UCLÉS, TEMPRANILLO 14%

175ml 6.90 / 250ml 8.80 / bottle 24

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.'

CAHORS 'K-NOM'. CLOS TROTEGOTTE MALBEC 13.5%

175ml 7.80 / 250ml 10.50 / bottle 30

Origin: France | Region: Cahors

'A modern styled Cahors. With soft, fine tannins and fresh black fruits on the palate. Full bodied, but approachable with a textured finish. A great Malbec from the South of France.'

SPARKLING

SACCHETTO PROSECCO

glass 6.80 / bottle 28

CHAMPAGNE BERNARD REMY

bottle 45

SOFT DRINKS

COKE 3.20 / 1.60

LEMONADE 3.20 / 1.60

DIET COKE 3.20 / 1.60

KARMA COLA 3.50

KARMA COLA SUGER FREE 3.50

GINGER BEER 3.50

STILL/SPARKLING WATER 2.50

FROBISHERS TOMATO 3.60

ORANGE/CRANBERRY/APPLE/
PINEAPPLE 2.20

CORNISH ORCHARD
SICILIAN LEMONADE 3.20

CORNISH ORCHARD
ENGLISH APPLE 3.20

CORNISH ORCHARD
APPLE & RHUBARB 3.20

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

SUNDAY MENU

WINTER
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

HOUSE FOCACCIA   4.20

vegan aioli | artichoke tapenade

SMOKED HADDOCK BACALAU 6.80

hispi cabbage slaw | black garlic mayo
pickled red onion

1/2 PINT PEEL 'N' EAT PRAWNS  8.90

Marie Rose sauce | seaweed butter
Hobbs House five seed spelt

GARLIC BUTTERED MUSHROOMS   6.80

parsley | sherry | house focaccia

MUSHROOM SCALLOPS  5.40

jerusalem artichoke | vegan black pudding
savoy cabbage

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

sun-blushed tomato | local mature cheddar
roasted pumpkin seeds

FIVE ACRE FARM PIE  or  13.80

ask your server for details

TERIYAKI ROAST CELERIAC   14.40

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



SIDES

CAULIFLOWER CHEESE  4.50

local mature cheddar | wholegrain mustard | nutmeg

ROSEMARY ROAST POTATOES  3.80

SEASONAL VEGETABLES   4.20

APPLE CIDER RED CABBAGE   3.60

EXTRA YORKIE  1.50

EXTRA GRAVY   1.50

DESSERTS

STICKY MILKSTOUT PUDDING  5.00

salted toffee sauce | vanilla ice cream


DARK CHOCOLATE PAVÉ  5.60

blood orange gel | espresso chantilly | brandy snap

ICE CREAMS + SORBETS

by Granny Gothardstwo scoops 2.40

chocolate   | salted caramel  

sour cherry sorbet  

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