

Spring Menu

Sustainable seafood & greens

Food served Monday to Friday 12-3pm & 6-9pm, Saturday 12-9pm

Small Plates

Fried whitebait wild garlic tartare, pickled slaw, land cress **DF** 6.25

Cauliflower wings sesame seeds, pickled red cabbage, ginger, sesame aioli **VGN** 6.75

Miso & honey salmon Five Acre Farm baby leaves, spring onions, lemongrass dressing **DF, GF** 7.25

Artisan chickpea falafels chilli jam, Five Acre Farm cress **VGN, GF** 5.75

Fish tacos *ask us for details* **GFA** 7.95

Veggie tacos *ask us for details* **V** or **VGN, GFA** 6.95

Mains

Mussels North Street Cider, cream, spring onions, fries **14.95**

Vegan chorizo burger harissa & burnt lime mayo, spiralised gherkins, slaw, chips **VGN** 13.75

Seasonal fillet of fish stir fried Five Acre Farm greens, pickled ginger, oyster sauce **GF** 16.95

Wild garlic pesto gnocchi Five Acre Farm kale, dried tomatoes **VGN** 12.95

Five Acre Farm pie mash, farm vegetables, spring greens **VGN** 13.95
pies change daily, ask us for details

Plate of the day *ask us about allergens* 12.75

Grain Barge salad of the day *ask us about allergens* 11.75

Sides

House focaccia hummus and chilli oil **VGN, GFA** 5.25

Five Acre Farm veg **VGN, GF** 3.95

Skin on fries **VGN, GF** 3.75

Posh fries Cornish Gouda, truffle oil **V, GF** 5.75

Disco fries local cheddar, gravy, spring onions **V, GF** 5.55

Kimicheesy fries local cheddar, homemade sriracha **V, GF** 5.65

Loaded vegan fries smokey mushrooms, salsa, lime aioli, crispy onions **VGN, GF** 6.25

Desserts

Lemon and rhubarb posset **V, GF** 5.95

Sticky toffee pudding **V** 5.75

Ice creams + sorbets *by Granny Gothards* two scoops 3.95
chocolate **V, GF** salted caramel **V, GF** sour-cherry sorbet **VGN, GF**

*Ask server
for Kids &
Lunch menu*

V Vegetarian **VGN** Vegan **DF** Dairy Free **GF** Gluten Free **GFA** 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



Drinks

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

Beer *ask us about guest beers*

Holston Vier 4% 5.00

German lager, with a lemon aroma, hoppy malty flavour and a soft lingering finish.

BBF Infinity 4.6% 5.60

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

Lost and Grounded Keller Pils 4.8% 440ml can 5.60

Hop bitter lager.

BBF Laser Juice 4.2% 5.90

A session IPA for all with a tropical hop blend.

Hops: Sabro, Cryo pop

BBF Fortitude 4% 4.40

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% 4.40

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% 4.40

Notorious pays homage to the classic US 'C' hops. 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% 5.60

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

Alcohol free

BBF 'Clearhead' IPA 0.05% 4.95

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

Heineken alcohol free lager 0.0% 3.95

For the dry days, for the drivers.

Cider

North Street Cider 4.6% 5.20

A Bristol made medium dry cider.

Iford Wild Juice Cider 4.7% 5.60

A sessionable fresh juice cider.

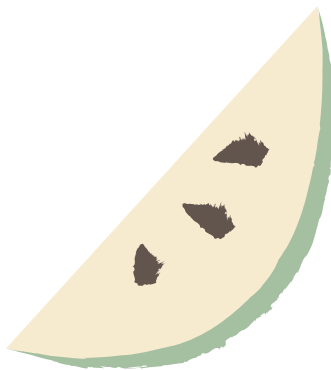
Iford ABC Fresh Fruit cider 4.2% 440ml 6.00

Made with fresh fruit and summer berries.

Iford Stick Up Rhubarb fresh fruit Cider 4% 440ml 6.00

Cotswold Cider Co. Sweet Cheeks 4% 330ml 5.20

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



Bar Snacks

Real Crisps 1.80

The Sun Valley Nut Co. 1.75

• Dry Roasted Peanuts • Salted Peanuts

Cocktails

Aperol Spritz 8.95

A European alternative to Pimms with a bitter after taste

Elderflower Fizz 7.95

Prosecco served with elderflower cordial and a lemon twist

Pimms and Lemonade 6.95

A British classic served with a selection of summer fruits

Bloody Mary 8.95

Vodka, tomato juice, cucumber and spices. The ultimate hangover cure!

Spirits 25ml serve

Amaretto 28% 4.95

Courvoisier brandy 40% 4.95

Tuaca 35% 4.75

House vodka 38% 4.95

Rum

House rum 4.95

Havana 3 40% 4.95

Havana 7 40% 5.25

Koko Kanu Coconut Rum 37.5% 5.95

Kraken spiced rum 40% 5.95

Sailor Jerry spiced rum 40% 5.95

Whiskey

House whiskey 4.95

Jack Daniels 40% £4.95

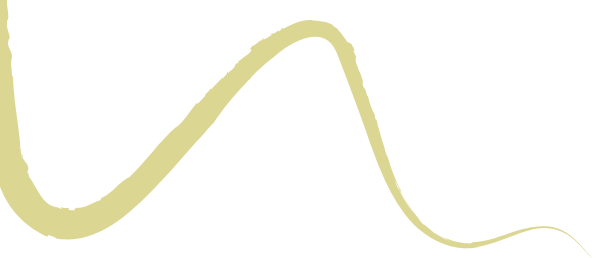
Jack Daniels Honey 35% 5.95

Jameson's 40% 4.95

Wild Turkey Kentucky straight bourbon 40.5% 5.25

Woodford Reserve 43.2% 5.95

Talisker single malt scotch whiskey 'Aged 10 yrs' 45.8% 6.95



White Wine

Santo Isidro White 12% 175ml 5.20 / 250ml 7.20 / bottle 19

Origin: Portugal | Region: Península de Setúbal
'Sun-kissed peach aromas. Crisp, clean palate, enhanced by spicy flavours and a clean, zesty finish.'

Garganega, Chardonnay 12% 175ml 6.20 / 250ml 8.20 / bottle 22

Origin: Italy | Region: Veneto 'Fresh and fruity wine with flavours of pear and lemon.'

Savaignon Blanc, Colomard 'Terra Vallona' Comte Tolosan

11.5% 175ml 7.25 / 250ml 9.25 / bottle 23 Origin: France | Region: Sud Ouest
'A vibrant and crisp blend with zesty citrus notes of lemons and pomelos, floral hints and a deliciously refreshing flavour through to a mouthwatering finish.'

Pinot Grigio, '3 Volte' Venezia, Prapian Estate

13.5% 175ml 8.10 / 250ml 10.20 / bottle 25 Origin: Italy | Region: Veneto
'A rich and beautifully balanced Pinot Grigio: delicate aromas of apricot and linden flowers leading to a refreshing palate with delicious mango notes'

Avesso 'Leme' Vinho Verde 13.5% 175ml 8.20 / 250ml 10.40 / 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.'

Red Wine

Cintila Red 12.5% 175ml 5.20 / 250ml 7.20 / bottle 19

Origin: Portugal | Region: Castelão 'A rich, raspberry and violet scented wine made from the Castelão grape. Medium bodied with soft tannins and an easy drinking finish.'

Negroamaro 'Il Pumo', Salento, San Marzano

13.5% 175ml 7.25 / 250ml 9.25 / bottle 23 Origin: Italy | Region: Apulia
'Deep ruby red with violet reflections. Intense aroma, with notes of plum and cherry, spicy, with rosemary and vanilla scents. A full bodied wine, soft and balanced.'

Merlot 'Terre Du Soleil 2021 13% 175ml 8.10 / 250ml 10.20 / bottle 25

Origin: France | Region: Landuedoc - Roussillon 'Light bodied and soft Merlot from the South of France showing fresh redcurrant flavours, easy drinking. Vibrant and full of plummy fruits.'

Mesta Organic, Ucles, Tempranillo 14% 175ml 7.40 / 250ml 9.40 / bottle 25

Origin: Spain | Region: Central Castile 'Red berry, rosemary, and a touch of liquorice aromas. Fresh, with a rounded texture and satisfyingly dry finish.'

Malbec, Cahors 'k-nom'. Clos troteligotte 13.5% 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.'

Rosé Wine

Nero d'Avola Rose 'Lumari' 11% 175ml 6.20 / 250ml 8.20 / bottle 22

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.'

Soft Drinks

Coke 3.25 / 1.65

Lemonade 3.25 / 1.65

Diet Coke 3.25 / 1.65

Navas Ginger Beer 2.25

Navas Ginger Ale 2.25

Still/Sparkling water 2.55

Frobishers Tomato 3.65

Orange/Cranberry/Apple Pineapple 2.25

Cornish Orchard Sicilian lemonade 3.45

Cornish Orchard English Apple 3.45

Cornish orchard Apple & Rhubarb 3.45

Cornish orchard elderflower 3.45

Hot Drinks

Americano 2.25

Cappuccino 2.95

Latte 2.95

Flat White 2.95

Macchiato 2.75

Hot Chocolate 3.25

Breakfast Tea 2.25

Herbal Tea 2.55
ask us for flavours

Sparkling Wine

Sachetto Prosecco
glass 7.95 / bottle 29.95

Champagne Bernard Remy
bottle 44.95



Sunday

Food served 12-6pm

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 sell out of some of our popular dishes!

Small plates

House focaccia hummus and chilli oil **VGN, GFA** 5.25

Garlic buttered mushrooms parsley, sherry, house focaccia **V, GF** 7.95

Artisan chickpea falafels chilli jam, Five Acre Farm cress **VGN, GF** 5.75

1/2 pint peel 'n' eat prawns Marie Rose sauce, seaweed butter, Hobbs House five seed spelt **GFA** 9.95

Miso & honey salmon Five Acre Farm baby leaves, spring onions, lemongrass dressing **DF, GF** 7.25

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 sun-blushed tomato, roasted pumpkin seeds **V, GF** 13.95

Five Acre Farm pie *ask us for details* **V** or **VGN** 14.95

Vegan haggis oats and spices, lentils, root vegetables **VGN** 14.50

Seafood

Salmon en croûte Scottish Loch Duart salmon, dill cream cheese, spinach served with seasonal greens, root veg mash, lemon butter sauce **15.95**

Sunday seafood special *ask us for details* **16.55**

Sides

Cauliflower cheese local cheddar, wholegrain mustard, nutmeg **V** 4.95

Rosemary roast potatoes **VGN** 3.95

Seasonal vegetables **VGN, GF** 4.25

Apple cider red cabbage **VGN, GF** 3.95

Extra yorkie **V** 1.50

Extra gravy **VGN, GF** 1.50

Desserts

Lemon and rhubarb posset **V, GF** 5.95

Sticky toffee pudding **V** 5.75

Ice creams + sorbets *by Granny Gothards* two scoops 3.95
chocolate **V, GF** salted caramel **V, GF** sour-cherry sorbet **VGN, GF**

V Vegetarian **VGN** Vegan **DF** Dairy Free **GF** Gluten Free **GFA** 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

