

Summer Menu

Sustainable seafood & greens

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

Small Plates

House foccacia hummus, garlic and chilli oil **VGN, GFA 5.25**

Fried whitebait orange and dill mayo, seaweed tempura, lime **6.25**

Corn on the cob anchiote butter, burnt apricot & jalapeno salsa **V, GF 6.75**

Sauteed squid mooli and cucumber salad, XO sauce, farm radish **7.25**

Bruschetta Five Acre Farm Heirloom tomatoes, confit garlic, balsamic dressing **VGN 5.75**
+ whipped feta **V 1.75**

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

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

Mains

Mussels North Street Cider,
cream, spring onions, fries **15.95**

Vegan 'pulled pork' burger kimchi, coriander mayo,
linseed brioche bun, chips **VGN 13.75 + Somerset cheddar V 1.75**

Red mullet charred hispi, roasted cherry
vine tomatoes, allotment salsa **GF 16.95**

Gnocchi petit pois, courgette, preserved lemon,
piquillo pepper pesto, Parmasan **V 12.95**

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

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

Plate of the day ask us about allergens **12.75**

Sides

Homemade sauces vegan aioli **VGN,**
ketchup **VGN,** sriracha **VGN 0.50**

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

Skin on fries **VGN, GF 3.75**

Posh fries local cheddar,
truffle oil **V, GF 5.75**

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

Kimcheesy fries kimchi, local
cheddar, homemade sriracha **V, GF 5.65**

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

Desserts

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

Sticky milkstout pudding salted toffee sauce, vanilla ice cream **V 5.75**

Lime and ginger cheesecake lime curd, candied ginger biscuit **V, GF 5.95**

Monday - Friday

Weekday 3 Course Menu

Veggie choose one veggie or vegan Small plate, Main and Dessert **21.95**

Seafood choose one veggie, vegan or seafood Small plate, Main and Dessert **26.95**

V Vegetarian **VGN** Vegan **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; lemon aroma, hoppy 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, balancing 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; 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

A homage to the classic US 'C' hops. A hoppy pale, full of citrus, sherbet, black pepper, tropical and piney flavours making 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.

Wiper and True 'Tomorrow' Alcohol

free Lager 0.5% 5.65 A complex flavour profile of bread crust & gentle herbal notes from traditional German hops, balanced by a crisp, clean finish.

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% 500ml 6.50
A blend of bittersweet cider and the complementing hedgerow fruits of elderberry and blackberry.

Spirits

25ml serve

House vodka 38% 4.95

Amaretto 28% 4.95

Courvoisier brandy 40% 4.95

Tuaca 35% 4.75

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 10 year old 45.8% 6.95

Gin

Bristol Distilling Co Gin 77

served with Navas Tonic.
Single 6.55 | Double 9.55

Bristol Distilling Co Fruit Gin 77

Passionfruit, peach or dark fruits, served with Navas Tonic. Single 7.15 | Double 11.70

Rum

House rum 4.95

Havana 3 40% 4.95

Havana 7 40% 5.25

Bacardi Coconut Rum 32% 5.25

Kraken spiced rum 40% 5.95

Cocktails

Spritz 8.95

Aperol, Campari or **Limoncello**, prosecco, soda

Margarita 8.50

Jose Cuervo Silver Tequila, Cointreau, sugar syrup, lime juice

Pimms and Lemonade 6.95

A British classic served with a selection of summer fruits

Old Fashioned 11 Wild Turkey bourbon, Angostura

bitters, demerara sugar, orange slice

Elderflower Fizz 7.95

Prosecco served with elderflower cordial and a lemon twist

Negroni 9.95

Bristol distilling Co Gin 77, Martini Rosso, Campari

Espresso Martini 8.50

Extract Coffee Roaster espresso + Bristol Distilling Co. Vodka

Bloody Mary 8.95 Vodka, tomato juice, cucumber and spices. The ultimate hangover cure!

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, fruity wine with flavours of pear & 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 delicious, refreshing mouthwatering finish.

Pinot Grigio, '3 Volte' Venezia, Prapian Estate 13.5%

175ml 8.10 / 250ml 10.20 / bottle 25 Origin: Italy | Region: Veneto

Rich and beautifully balanced; 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 Precise and intense with citrus & 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 Rich, raspberry and violet scented. 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 intense aroma and notes of plum & cherry, rosemary & vanilla aroma. Full bodied, soft & balanced.

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

Origin: France | Region: Languedoc - Roussillon Light bodied and soft; 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 aroma. 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. Soft, fine tannins and fresh black fruits on the palate. Full bodied, but approachable with a textured finish.

Rosé Wine

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

Origin: Italy | Region: Sicily Sicily's signature grape, this delicate wine has bold cherry & strawberry aromas, combined with a hint of rosewater.

Sparkling Wine

Sachetto Prosecco 12% glass 7.95 / bottle 29.95

Champagne Bernard Remy 12% bottle 44.95



Bar Snacks

Real Crisps 1.80

The Sun Valley Nut Co. 1.75

• Dry Roasted Peanuts • Salted Peanuts

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
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

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, garlic and chilli oil **VGN, GFA 5.25**

Sauteed squid mooli & cucumber salad, XO sauce, farm radish **GF 7.25**

½ portion Mussels North Street Cider, cream, spring onions, Mark's Bread focaccia **8.95**

Garlic buttered oyster mushrooms parsley, sherry, house focaccia **VGN, GFA 7.95**

Bruschetta Five Acre Farm Heirloom tomatoes, confit garlic, balsamic dressing **VGN 5.75**
+ whipped feta V 1.75

Roasts

All dishes come with:

roast potatoes, roast heritage carrots, seasonal vegetables

Pulled 'Pork' slow cooked shredded shallots, aubergine, jackfruit & plant based 'pork', apple cider red cabbage, gravy, Yorkshire pudding/ veg crisps **V or VGN, GF 13.95**

Umami nut roast sun-blushed tomato, roasted pumpkin seeds, apple cider red cabbage, Yorkshire pudding, gravy **V, GFA 13.95**

Five Acre Farm pie *ask us for details* apple cider red cabbage, veg crisps, gravy **VGN 14.95**

Salmon en croûte Scottish Loch Duart salmon, dill cream cheese, spinach, lemon butter sauce **15.95**

Seafood

Mussels North Street Cider, cream, spring onions, marks bread focaccia **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 & roast heritage carrots **VGN, GF 4.25**

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

Extra yorkie **V 1.75**

Extra gravy **VGN, GF 1.75**

Skin on fries **VGN, GF 3.75**

Posh fries local cheddar, truffle oil **V, GF 5.75**

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

Desserts

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

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