

# Autumn Menu

## Sustainable seafood & greens

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

### Small Plates

**Mark's Bread foccacia** olive oil, balsamic, sage butter **VGN, GFA 5.45**

**Fried whitebait** roasted garlic and mustard mayo, 5 Acre Farm cress, lemon **6.55**

**Wild mushrooms and padron peppers** vegan 'chorizo' mayo, sea salt **VGN, GF 6.75**

**Baked halloumi** pumpkin katsu puree, sultanas, pickled chilli **V, GF 6.65**

**Bruschetta** smoked mackerel, beetroot and horseradish cream, fresh dill **GFA 7.25**

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

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

### Mains

**Moules frites** sustainable mussels, North Street Cider, cream, spring onions, fries **15.95**

**Cauliflower katsu burger** pickled red cabbage, katsu sauce, linseed brioche bun, chips **VGN 13.75 + halloumi V 2.75**

**Seabass fillet** roasted 5 Acre Farm vegetables, beetroot puree, gremolata, crispy leeks **GF 16.95**

**Gnocchi** 5 Acre Farm cavolo nero and roasted squash, pumpkin seeds, herb oil, smoked paprika crumb **V 12.95**

**Five Acre Farm pie** small batch hand-made pie, mash, farm vegetables, veggie gravy **VGN 13.95**  
*pies change daily, ask us for details*

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

### Sides

**Skin on fries** **VGN, GF 3.75**

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

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

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

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

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

**Home-made sauces** vegan aioli **VGN,**  
ketchup **VGN,** sriracha **VGN 0.50**

### Desserts

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

**Black forest cheesecake** dark chocolate, blackberries **V, GF 5.95**

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

*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

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# 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% 5.20

German lager; lemon aroma, hoppy and a soft lingering finish.

### **BBF Infinity** 4.6% 5.95

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

### **Lost and Grounded Keller Pils** 4.8% 440ml can 5.80

Hop bitter lager.

### **BBF Laser Juice** 4.2% 6.00

A session IPA for all, with a tropical hop blend.

Hops: Sabro, Cryo pop

### **BBF Fortitude** 4% 4.60

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% 4.80

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% 4.60

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% 5.95

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% 5.00

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% 5.80 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% 5.40

A Bristol made medium dry cider.

### **Iford Wild Juice Cider** 4.7% 5.95

A sessionable fresh juice cider.

### **Iford ABC Fresh Fruit Cider** 4.2% 440ml 6.20

Made with fresh fruit and summer berries.

### **Iford Stick Up Rhubarb Fresh Fruit Cider** 4% 440ml 6.20

### **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

### **Bristol Distilling Co.**

**Triple B vodka** 38% 4.95

**Amaretto** 28% 5.20

**Tuaca** 35% 5.00

**Courvoisier brandy** 40% 5.50

**Cazcabel Tequila Silver** 40% 5.50

**Cazcabel Tequila Honey** 34% 5.50

**Cazcabel Tequila Coffee** 34% 5.50

## Whiskey

**Jameson's** 40% 4.95

**Jack Daniels** 40% 5.20

**Woodford Reserve** 43.2% 5.95

**Toki Suntory** 43% 6.95

**Laphroaig** 40% 7.60

## Gin

### **Bristol Distilling Co Gin** 77

served with Navas Tonic.

Single 6.90 | Double 9.90

### **Bristol Distilling Co Fruit Gin** 77

Passionfruit, peach or dark fruits, served with Navas Tonic. Single 7.75 | Double 13.00

## Rum

**House rum** 4.95

### **Mooncurser Cornish**

**Spiced Rum** 37.5% 5.25

**Mount Gay Rum** 40% 5.50

**Bacardi Coconut Rum** 32% 5.60

**Havana 7** 40% 5.95

**Goslings Dark Rum** 40% 5.95

**Kraken spiced rum** 40% 6.95

## Cocktails

**Spritz** 8.95

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

**Margarita** 9.00

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

**Pimms and Lemonade** 7.50

A British classic served with a selection of summer fruits

**Old Fashioned** 11.00 Jamesons', Angostura bitters,

demerara sugar, orange slice

**Elderflower Fizz** 8.50

Prosecco served with elderflower cordial and a lemon twist

**Negroni** 10.50

Bristol distilling Co Gin 77, Martini Rosso, Campari

**Espresso Martini** 9.00

Extract Coffee Roaster espresso + Bristol Distilling Co. Vodka

**Bloody Mary** 9.00 Vodka, tomato juice, cucumber and spices. The ultimate hangover cure!

## White Wine

**Santo Isidro White** 12% 125ml 4.60 / 175ml 5.80 / 250ml 7.20 / bottle 22  
Origin: Portugal | Region: Península de Setúbal Sun-kissed peach aromas. Crisp, clean palate, enhanced by spicy flavours and a clean, zesty finish.

**Garnacha Blanca, 'Dama D' Roca', Cariñena, Bodegas Paniza** 13.5%  
125ml 5.00 / 175ml 6.40 / 250ml 8.50 / Bottle 24

Origin : Spain Region : Aragon An elegant combination of citrus and white floral aromas underpinned by subtle mineral notes. Refreshing and bright, with characteristic herbal notes and green pear through to a clean finish.

**Savaignon Blanc, Colomard 'Terra Vallona' Comte Tolosan** 11.5%  
125ml 5.30 / 175ml 7.25 / 250ml 9.30 / bottle 25 Origin: France | Region: Sud Quest  
A vibrant and crisp blend with zesty citrus notes of lemons and pomelos, floral hints and a delicious, refreshing mouthwatering finish.

**Pinot Grigio, Elfo Venetie, Sacchetto** 12%  
125ml 5.80 / 175ml 7.80 / 250ml 9.80 / bottle 26 Origin: Italy | Region: Veneto  
A fresh, fruity and dry Pinot Grigio with aromas of apple and exotic fruits, a luscious texture and a moreish hint of bitter lemon on the finish.

**Avesso 'Leme' Vinho Verde** 13.5%  
125ml 6.90 / 175ml 9.20 / 250ml 11.50 / bottle 28  
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% 125ml 4.60 / 175ml 5.80 / 250ml 7.80 / bottle 22  
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%  
125ml 5.30 / 175ml 7.25 / 250ml 9.30 / bottle 25 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%  
125ml 5.80 / 175ml 7.90 / 250ml 9.90 / bottle 25 Origin: France | Region: Languedoc  
Light bodied and soft; showing fresh redcurrant flavours, easy drinking. Vibrant and full of plummy fruits.

**Mesta Organic, Ucles, Tempranillo** 14%  
125ml 5.90 / 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.

**'Campules El Moreno', Bodegas la Purísima** 13%  
125ml 5.00 / 175ml 6.40 / 250ml 8.50 / Bottle 24 Origin : Spain Region: Murcia  
A deliciously moreish red, showing an abundance of black fruit and spicy overtones through to a juicy palate, full of fruit in an easy-drinking style.

## Rosé Wine

**Syrah Grenache Rosé 'Le Campuget', Vin de Pays du Gard, Château de Campuget** 12.5% 125ml 5.00 / 175ml 6.40 / 250ml 8.50 / bottle 23  
Origin: France | Region: Languedoc Delicate pale pink; enticing aromas of fresh strawberries and hints of grapefruit. Refreshing with a persistent finish, completed by subtle hints of nectarine. Simply delicious.



## 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

**Diet Coke** 3.25 / 1.65

**Lemonade** 3.25 / 1.65

**Navas Ginger Beer** 2.50

**Navas Ginger Ale** 2.50

**Still/Sparkling water** 3.00

**Orange/Cranberry/Apple Pineapple** 2.50

**Cornish Orchard Sicilian lemonade** 3.60

**Cornish orchard elderflower** 3.60

## Hot Drinks

**Americano** 2.80

**Cappuccino** 3.50

**Latte** 3.50

**Flat White** 3.20

**Cortardo** 2.75

**Hot Chocolate** 3.25

**Breakfast Tea** 2.25

**Herbal Tea** 2.55  
*ask us for flavours*

## Sparkling Wine

**Prosecco Extra Dry Gocce di Favola**  
11% glass 7.95 / bottle 29.95

**Champagne Bernard Remy** 12%  
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!**

## Roasts

All roasts are served with rosemary roasted potatoes, garlic & chilli roasted heritage carrots, seasonal greens and a Yorkshire pudding. Our vegan and gluten free dishes come with veg crisps instead of Yorkies.

**Pulled 'pork'** slow cooked shredded shallots, aubergine, jackfruit & oyster mushrooms, home-made gravy **VGN, GFA 13.95**

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

**Five Acre Farm pie with** home-made gravy, *ask us for details* **VGN 14.95**

**Roasted seabass fillet** horseradish cream **GFA 16.95**

## Mains

**Mussels** North Street Cider, cream, spring onions, Mark's Bread focaccia **GFA 15.95** or half portion **8.95**

**Mac 'n' cheese** local cheddar, topped with crispy onions & pickled chillies **V 10.95** or half portion **7.95** +add pulled 'pork' **2.95**

## Loaded Yorkies

**Yorkshire pudding filled with:**

Mustard mash, roast carrots, seasonal greens, home-made gravy **V 4.95**

Cauliflower cheese, crispy onions, pickled chillies **V 5.95**

Roast potatoes, kimchi, cheddar, sriracha **V 6.25**

## Trimmings

**Rosemary roast potatoes** **VGN, GF 2.95**

**North Street cider braised red cabbage** **VGN, GF 2.95**

**Seasonal 5 Acre Farm greens** **VGN, GF 3.25**

**Roasted heritage carrots** **VGN, GF 3.50**

**Creamy smooth mustard mash potato** **VGN, GF 2.95**

**Maple roasted veggie sausages** **VGN, GF 3.95**

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

**Extra yorkie** **V 0.95** | **Extra gravy** **VGN, GF 1.75**

## Desserts

**Affogato** Granny Gothards vanilla ice cream, Clifton coffee espresso **V, GF 4.95**

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

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