

Autumn Menu

Sustainable seafood & greens

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

Small Plates

Mark's foccacia, mixed olives, olive oil, balsamic reduction **VGN 5.95** + vegan nduja 1.50

Fried calamari, curry aioli, lime, spring onions **7.50**

Padron peppers, smoked sea salt, vegan lime aioli **VGN, GF 6.95**

Crispy squash polenta cakes, refried beans, vegan feta **VGN 6.95**

Pan roasted Cornish sardines, gremolata, black olive crumb **GFA 9.95**

Veggie tacos, **v** or **VGN, GFA 7.95** *ask for details* | **Fish tacos** **GFA 8.25** *ask for details*

Mains

Moules frites, sustainable mussels, North Street Cider, cream, spring onions, fries **GF 16.25**

Beetroot tempura burger, pickled slaw, black garlic aioli, fries **VGN 13.95**

Whole baked sole, brown shrimp buttermilk sauce, monk's beard, chard, bubble and squeak **GF 16.95**

Gnocchi, beurre noisette, za'atar spices, chard and crispy kale **v 12.95**

Crown prince squash, sage and pecorino croquettes, crispy sage, chermoula mayo **v 13.50**

5 Acre Farm pie, small batch hand-made pie with mash, farm vegetables, veggie gravy **VGN 13.95**

Ask your waiter for today's filling

Plate of the day, **12.75** *ask for details*

Sides

Home-made sauces, vegan aioli, barge ketchup, spicy sriracha **0.50**

Skin on fries, **VGN, GF 3.95**

Posh fries, local cheddar, truffle oil **v, GF 5.95**

Loaded vegan fries, smokey mushrooms, salsa, lime aioli, crispy onions **VGN, GF 6.95**

Hoisin pulled jack fruit fries, togarashi **VGN, GF 5.95**

5 Acre Farm vegetables or salad **VGN, GF 3.95**

Desserts

Ice cream + sorbets, *two scoops* Belgian chocolate ice cream **v, GF** salted caramel ice cream **v, GF** clotted cream vanilla ice cream **v, GF** mango sorbet **VGN, GF** raspberry sorbet **VGN, GF 3.95**

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

Bruleed cherries, brandy chantilly, roasted walnut crumb, caramel shard **v, GF 4.95**

White chocolate crème brulee **v 7.95** | **Local cheeseboard**, *ask your waiter for details* **9.95**

Chocolate affogato, dark chocolate and seasalt ice cream, Clifton Coffee espresso **VGN, GF 4.95**

Espresso martini, Extract Coffee Roaster espresso, Bristol Distilling Co. vodka **VGN, GF 9.00**

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*

Amstel 4.1% 5.40

Dutch Lager, a subtle citrus and herbal hop character with a clean bitter finish..

BBF Infinity 4.6% 5.95

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

BBF Laser Juice 4.2% 6.00

A session IPA for all, with a tropical hop blend.
Hops: Sabro, Cryo pop

BBF Fortitude 4% 4.80

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% 5.00

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 Everytime 3.8% 4.80

Tropical stonefruit undertones with bold citrus and orange.
Hops: Cryopop, HBC 586, Idaho 7

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% 5.50

A Bristol made medium dry cider.

Iford Wild Juice Cider 4.7% 5.95

A sessionable fresh juice cider.

Iford ABC Fresh Fruit Cider 3.4% 6.20

Made with fresh fruit and summer berries.

Iford Stick Up Rhubarb Fresh Fruit Cider 3.4% 440ml 6.20

Cotswold Cider Co. Sweet Cheeks 4% 330ml 5.80

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

Spirits *25ml serve*

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

Bristol Distilling Co. Triple B vodka 38% 4.95

Whiskey

Jameson's 40% 4.95

Jack Daniels 40% 5.20

Woodford Reserve 43.2% 5.95

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

Hank's Spiced Rum Bristol Distilling Co. 4.95

Mount Gay Rum 40% 5.50

Malibu Coconut Rum 32% 5.60

Havana 7 40% 5.95

Goslings Dark Rum 40% 5.95

Kraken spiced rum 40% 6.95

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 Venezie, 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: Castelaño | 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, Châteaude 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.

Sparkling Wine

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

Champagne Bernard Remy 12% bottle 44.95

Soft Drinks

Coke/ 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

Cortado 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 5 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, a Yorkshire pudding and gravy. Our vegan and gluten free dishes come with veg crisps instead of Yorkies.

Pulled no pork, slow cooked shredded shallots, aubergine, pulled oyster mushrooms, home-made gravy **VGN, GF 13.95**

Umami nut roast, sun-blushed tomato, roasted pumpkin seeds, home-made gravy **v 13.95**

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

Whole roasted Cornish megrim sole, **GF 16.95**

Mains

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

Gnocchi, beurre noisette, za'atar spices, chard, crispy kale **v 12.95**

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

Red wine and star anise braised red cabbage **VGN, GF 2.95** | Seasonal 5 Acre Farm greens **VGN, GF 3.25**

Mustard mashed potato **VGN, GF 2.95** | Cauliflower cheese, local cheddar, wholegrain mustard, nutmeg **v 4.25**

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

Desserts

Chocolate affogato, dark chocolate and seasalt ice cream, Clifton Coffee espresso **VGN, GF 4.95**

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

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