

Winter 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** 6.25

Fried calamari, curry aioli, lime, spring onions **7.85**

Crispy artichoke hearts, ancho chilli mayo **GF** 7.25

Roasted winter roots, cannellini bean houmous, zhoug **VGN, GF** 6.95

Sesame seared tuna tataki, truffle mayo, micro cress **GFA** 9.95

Veggie tacos, **v** or **VGN, GFA** 8.35 | **Fish tacos** **GFA** 8.95
served with house slaw, pico de gallo, soured cream, crispy onion, pickled pineapple

Mains

Moules frites, sustainable mussels, North Street Cider, cream, spring onions, fries **GF** 17.25

BBF garlic, chilli and lime battered haddock and chips
minted peas, burnt lemon and homemade Grain Barge tartar sauce **GF** 16.95

Linguine, wild mushrooms, vermouth veloute, crispy parmesan, cress **v** 13.55

Veggie cottage pie, cheesy gruyere garlic bread, green salad **v** 14.25

Black bean burger, pickled slaw, tomato chutney, cumin mayo, fries **VGN** 14.95
+ extra mature cheddar 1.50 + gruyere 2.50

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

Plate of the day, 13.35 *ask for details*

Sides

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

Skin on fries, **VGN, GF** 4.25 | **Posh fries**, local cheddar, white truffle oil, parsley **v, GF** 6.25

Loaded vegan fries, smokey mushrooms, salsa, lime aioli, crispy onions **VGN, GF** 7.85

Disco fries, local cheddar, gravy and spring onion **VGN, GF** 5.85

5 Acre Farm vegetables or salad **VGN, GF** 3.95 | **Winter root veg**, **VGN, GF** 4.25

Desserts

Ice cream + sorbets, *two scoops* **3.95** 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**

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

Burnt basque cheesecake, blackberry compote **v** 4.95

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% 5.65

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

BBF Infinity 4.6% 6.25

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

BBF Laser Juice 4.2% 6.30

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

BBF Fortitude 4% 4.95

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% 5.20

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% 4.95

BBF blend of Cryopop and HBC 586 for that new-wave tropical groove and stonefruit undertones. Adding depth the iconic Idaho 7 brings bold citrus and orange energy..
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% 5.65

A Bristol made medium dry cider.

Iford ABC Fresh Fruit Cider 4.2% 440ml 6.40

Made with fresh fruit and summer berries.

Iford Stick Up Rhubarb Fresh Fruit Cider 4% 440ml 6.40

Cotswold Cider Co. Sweet Cheeks 4% 330ml 5.80

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

Liquor *25ml single serve/ 50ml double serve*

Archers 18% 4.00

Khalua 16% 4.25

Cointreau 40% 4.25

Agwa 30% 4.25

Knightor 15% 4.25
(Dry vermouth)

Tuaca 35% 4.25

Port 20% 6.00 (50ml)

Limoncello 27% 6.00 (50ml)

Disaronno 28% 6.00 (50ml)

Campari 25% 6.00 (50ml)

Tequila

La Chica 38% 4.00/7.70

El Capitan 35% 5.10/10.00

Cascabel (Silver/ Honey/ Coffee) varying ABV's% 5.50/11.00

Casamigos 40% 7.00/14.00

Vodka

Bristol Distilling co. Triple B 37.5% 5.10/8.10

Absolut 40% 5.25/10.50

Black Cow 40% 5.50/11.00

Stolynaca 40% 5.50/11.00

Zubrowska 37.5% 5.50/11.00

Whiskey

Jameson's 40% 5.25/10.00

Jack Daniels 40% 5.50/11.00

Laphroaig 40% 7.75/14.00

Glenmorangie 40% 7.60/12.95

Glenlivet 40% 7.65/13.25

Rum

Hank's Spiced Rum Bristol Distilling Co. 37.5% 5.10/8.10

Kraken Spiced Rum 40% 6.50/12.00

Mount Gay 40% 6.00/11.50

Doorlys 5 Year 40% 6.50/12.50

Koko Kanu Coconut rum 35.5% 5.50/11.00

Wray & Nephew 63% 7.00/13.00

Gin

Bristol Distilling Co Gin 77 40% 4.80/7.80

Bonmbay Sapphire London Dry Gin 40% 5.50/9.00

Pink Gin (Beefeater) 37.5% 5.50/9.00

Hendricks 41.4% 6.60/12.30

Psychopomp 40% 7.00/13.30

Navas tonic 2.50

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: Castelaõ | 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 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. completed by subtle hints of nectarine.

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

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

Bar Snacks

The Sun Valley Nut Co. 1.85

- Dry Roasted Peanuts
- Salted Peanuts

Real Crisps 1.95

Spanish 'Gordal' olives 4.95

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 14.85**

Umami nut roast, sun-blushed tomato, roasted pumpkin seeds, home-made gravy **v 14.50**

5 Acre Farm pie, home-made gravy **VGN 15.25** *ask us for details*

BBF battered fish and chips, minted peas, burnt lemon, tartare sauce **GF 16.95**

Mains

Mussels, North Street Cider, cream, spring onions, Mark's focaccia **GFA 17.25** | or half portion **9.95**

Linguine, wild mushroom vermouth veloute, crispy parmesan, cress **v 13.55**

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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