

Spring Menu

Sustainable seafood & greens

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

Small Plates

Mark's focaccia, mixed olives, olive oil, balsamic reduction **VGN 6.50**

Fried calamari, curry aioli, lime, spring onions **8.95**

Korean style corndog, sriracha, aioli, crispy onions, pickled chili **VGN 7.25**

Roasted chicory, miso and black sesame, orange crumb **VGN, GF 6.95**

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

Veggie tacos, **V** or **VGN, GFA 8.50** | **Fish tacos GFA 9.25**

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, home-made Grain Barge tartar sauce **GF 16.95**

Pakora burger, raita, tomato chutney, mixed leaves, fries **VGN 14.95** + cheddar cheese **V 1.50**, + gruyere **V 2.50**

Baked rigatoni arrabbiata, leeks, baby spinach, ricotta, toasted pine nuts **V 13.95**

Clam chowder, old bay seasoning, cheesy gruyere garlic bread, bistro salad **14.50**

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

7oz Chalkstream trout fillet, herb-roasted potatoes, pan-fried asparagus, black garlic butter, micro cress **GF 21.95**

Plate of the day *ask for details*

Sides

Home-made sauces, 0.50 vegan aioli **VGN, GF** | Barge ketchup **VGN, GF** | spicy sriracha **VGN, GF**

Skin on fries VGN, GF 4.25 | **Disco fries**, local Cheddar, gravy, spring onion **V, GF 5.85**

Posh fries, West Country Cheddar, truffle oil, parsley **V, GF 6.25**

Vegan loaded fries, smokey mushrooms, salsa, lime aioli, crispy onions **VGN 7.85**

Kimcheesy fries, home-made kimchi, local Cheddar, Barge sriracha **V, GF 7.95**

Chilli cheesy fries, plant-based chilli, nacho cheese, jalapeños, fresh coriander **V 7.95**

Green asparagus, szechuan crispy chilli oil **VGN, GF 6.95** | **Seasonal 5 Acre Farm greens VGN, GF 3.95**

Desserts

Ice cream + sorbets, *two scoops* **3.95** clotted cream vanilla ice cream **V, GF** | Belgian chocolate ice cream **V, GF**
salted caramel 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, dark chocolate, candied orange **V 4.95**

Chocolate affogato, dark chocolate, 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 Hells 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 Black Gates nitro stout 4.1% 6.30

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

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.

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.

Gordons 0% & Lyre's white cane spirit 4.95 (25ml)

Made with the finest distilled botanicals to create a bold, juniper led drink with a super smooth character.

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

Archers 18% 4.00

Khalua 16% 4.25

Cointreau 40% 4.25

Agwa 30% 5.00

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% 5.50/12.00

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% 5.10/8.10

Bombay 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 4.95 / 175ml 6.00 / 250ml 7.90 / bottle 23.00

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 5.40 / 175ml 6.60 / 250ml 8.90 / bottle 25.50

Origin : Spain Region : Aragon | An elegant combination of citrus + 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 5.60 / 175ml 7.40 / 250ml 9.60 / bottle 25.95

Origin: France | Region: Sud Quest | A vibrant, crisp blend with zesty citrus notes of lemons & pomelos, floral hints, a refreshing finish.

Pinot Grigio, Elfo Venezie, Sacchetto 12%

125ml 5.95 / 175ml 8.25 / 250ml 10.20 / bottle 26.00

Origin: Italy | Region: Veneto | A fresh, fruity, dry Pinot Grigio with aromas of apple & exotic fruits, a luscious texture + a moreish hint of bitter lemon to finish.

Avesso 'Leme' Vinho Verde 13.5%

125ml 6.90 / 175ml 9.20 / 250ml 11.50 / bottle 28.00

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 4.95 / 175ml 6.00 / 250ml 7.90 / bottle 23.00

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 5.95 / 175ml 8.30 / 250ml 10.30 / bottle 26.95

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 6.20 / 175ml 8.50 / 250ml 10.50 / bottle 27.95

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 6.90 / 175ml 9.20 / 250ml 11.50 / bottle 28.00

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

Rosé Wine

Syrah Grenache Rosé 'Le Campuget', Vin de Pays du Gard 12.5%

125ml 5.60 / 175ml 7.40 / 250ml 9.60 / bottle 26.00

Origin: France | Region: Languedoc Delicate pale pink; enticing aromas of fresh strawberries and hints of grapefruit, completed by subtle hints of nectarine.

Ask server for guest wines.

Sparkling Wine

Prosecco Extra Dry Gocce di Favola 11%

glass 8.30 / bottle 31.95 Origin: Italy

Champagne Bernard Remy 12%

bottle 55.00 Origin: France

Cava Brut, Valdeorite, Lopez Morenas

11.5% bottle 55.00 Origin: Spain

Soft Drinks

Coke/ Diet Coke 3.50 / 1.75

Lemonade 3.50 / 1.75

Navas Ginger Beer 2.50

Navas Ginger Ale 2.50

Still/Sparkling water 3.95

**Orange/Cranberry/
Apple/Pineapple** 2.95

**Cornish Orchard
Sicilian lemonade** 3.80

**Cornish orchard
elderflower** 3.80

Hot Drinks

Americano 3.20

Cappuccino 3.95

Latte 3.95

Flat White 3.80

Hot Chocolate 3.95

Breakfast Tea 2.80

Herbal Tea 2.95 *ask us for flavours*
+ oat milk 0.30

Bar Snacks

The Sun Valley Nut Co. 1.95

• Dry Roasted Peanuts • Salted Peanuts

Real Crisps 1.95

Spanish 'Gordal' olives 4.95

CURRY & QUIZ

Start your week right

Enjoy our vegan or fish curry while you test your trivia skills during quiz night, entry is just £2 per person!

EVERY MONDAY 6-9PM

MUSSELS NIGHT

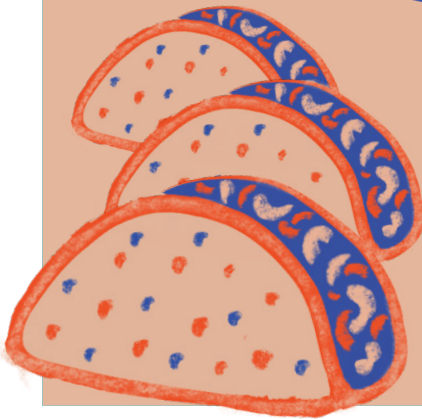
Perfect for seafood lovers!

Dive into our classic or Thai mussels, with mix-and-match sauces to suit your taste.

EVERY THURSDAY 6-9PM

TACO TUESDAY

Fish, veggie, and vegan tacos for everyone!



Pair them with unbeatable drinks to make your Tuesday into a fiesta!

EVERY TUESDAY 6-9PM

Fish ON FRIDAYS

Celebrate the end of the week...

... with our freshest fish dishes, featuring the catch of the day and many more. All paired with a guest white wine for the ultimate dining experience.



EVERY FRIDAY 6-9PM

TAILS & ALES

A midweek treat with...

HOTDOGS CORNDOGS & PINTS

Gather your crew for a laid-back evening of good eats and great drinks.

EVERY WEDNESDAY 6-9PM

VENUE HIRE

AT GRAIN BARGE

Hire our hold bar for private and corporate events!

Attractive, cosy, wood-lined interior, windows looking across the harbour at water level.

A one-of-a-kind location to host your event.

