

Lunch Menu

Sustainable seafood & greens

Food served Monday to Friday 12-3pm

Small Plates

- Mark's focaccia**, mixed olives, olive oil, balsamic reduction **VGN** 6.25
- Nachos**, local Cheddar, salsa, sour cream, jalapeños, coriander **V, GF** 7.95
- Scampi & fries**, tartar sauce, fries, lemon **8.95**
- Soup of the day**, Mark's bread, butter **V** 7.25

Buns & bagels

- Msc fish finger bun**, tartar sauce, lemon, fries **9.95**
- Melted goats cheese**, tomato chutney, zhoug, fries **V** 9.75
- Vegan sausage bun**, Lincolnshire style vegan sausages, chilli jam, fries **VGN** 8.95
- Cream cheese bagel**, sundried tomatoes, rocket, fries **V** 8.25
- Lox bagel**, smoked salmon, cream cheese, red onion, capers, dill, fries **10.95**
- Veg delight**, houmous, red onion, capers, za'atar spices, roasted peppers, fries **VGN** 9.95

Mains

- Moules frites**, sustainable mussels, North Street cider, cream, spring onions, fries **GF** 17.25 (1/2 portion 9.95)
- BBF garlic, chilli & lime battered haddock and chips**,
minted peas, burnt lemon, home-made Grain Barge tartar sauce **GF** 16.95
- Baked rigatoni arrabbiata**, leeks, baby spinach, ricotta, toasted pine nuts **V** 13.95
- Tomato & gruyere tart**, Spanish white anchovies, bistro salad, tomato chutney **13.75**
(Swap anchovies with olives to make it veggie!)
- 7oz Chalkstream trout fillet**, herb-roasted potatoes, pan-fried asparagus, black garlic butter, micro cress **GF** 21.95

Sharing boards

Mezze board

Napoli olives, za'atar spiced houmous, extra virgin olive oil, Marks focaccia with balsamic reduction, falafel, mushroom croquetas **V** 19.95

Nacho platter

chilli nachos, veg chilli, queso dip, pico de gallo, jalapeños, sour cream **V** 14.95

Sides

- 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
- Kimcheesy fries**, home-made kimchi, local Cheddar, Barge sriracha **V, GF** 7.95
- Chilli cheesy fries**, plant-based chilli, queso dip, jalapeños, fresh coriander **V** 7.95
- Seasonal 5 Acre Farm greens** **VGN, GF** 3.95
- Bistro salad**, mixed leaves, red onion, capers, croutons, sundried tomatoes, parmesan **V, GFA** 5.95

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**

Burnt Basque cheesecake, dark chocolate, candied orange **V** 4.95



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