

# Menu

## Sustainable seafood & greens

Food served Monday to Friday 6-9pm, Saturday 12-9pm, Sunday 12-8pm

### Small Plates

**Mark's focaccia**, olive and tomato tapenade, olive oil, balsamic reduction **VGN 6.50**

**Calamari fries**, lime aioli, lime, spring onions **8.95**

**Red Thai corn fritters**, home-made sweet chilli sauce **VGN 7.25**

**Gambas prawns**, chilli and garlic, red wine, parsley **GFA 10.95**

**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**

**Okonomiyaki burger**, Japanese cabbage patty, home-made kewpie mayo, mushroom ketchup, fries **VGN 14.95** + cheddar cheese **V 1.50** + gruyere **V 2.50** + prawn salad **2.95**

**BBF garlic, chilli and lime battered haddock and chips**, minted peas, lemon and home-made Grain Barge tartare sauce **GF 16.95**

**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 with mash, farm vegetables and veggie gravy **VGN 13.95**  
*ask your waiter for today's filling*

**Pan-fried seabass fillet**, ratatouille & basil, bistro salad, micro cress, lemon **GF 21.95**

### Sides

**Home made sauces**, vegan aioli **VGN, GF** | barge ketchup **VGN, GF** | spicy sriracha **VGN, GF 50p**

**Skin on fries** **VGN, GF 4.25** | **Posh fries**, West country cheddar, truffle oil **V, GF 6.25**

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

**Disco fries**, local cheddar, gravy, spring onion **V, GF 5.85**

**Kimcheesey fries**, home-made kimchi, local cheddar, Barge sriracha **V 7.95**

**Chilli cheesey fries**, plant-based chilli, nacho cheese, jalapenos, fresh coriander **V 7.95**

**Bistro salad**, mixed leaves, red onion, capers, croutons, sundried tomatoes, parmesan **V, GFA 5.95**

**Mac & cheese**, gremolata **V 6.50** | **5 Acre Farm vegetables or salad** **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**

**Whipped white chocolate cheesecake**, dark chocolate base, strawberry sauce **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](https://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.

## BBF Beer

### Gravity 4.1% 5.65

Your pure unfiltered pilsner. Refreshing and full of rhythm, take pride in drinking a UK Pilsner, brewed right.  
Hops: Noble

### Infinity 4.6% 6.25

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

### Laser Juice 4.2% 6.30

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

### 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

### 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

### 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

### 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.

### Inches 4.5% (440ml can) 5.00

### Thatchers 4.8% (500ml bottle) 6.75



## 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% 4.95 (25ml)

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

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

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

Archers 18% 4.00/8.00

Khalua 16% 4.25/8.50

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

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 Ask server for guest wines.

### **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 Ouest | 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: Castelhão | 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.

**Actum Rosé** 12% bottle 30.00 Origin: Spain

## Sparkling Wine

### **Prosecco Extra Dry Gocce di Favola** 11%

glass 7.95 / bottle 31.95 Origin: Italy

### **Champagne Bernard Remy** 12%

bottle 55.00 Origin: France

### **Cava Brut, Valdeorite, Lopez Morenas**

11.5% bottle 32.00 Origin: Spain

## Soft Drinks

**Coke/ Diet Coke** 1.75 / 3.50

**Lemonade** 1.75 / 3.50

**Navas Ginger Beer** 2.50

**Navas Ginger Ale** 2.50

**Lushcombe Ginger Beer** 5.00

**Hive Mind Honeyade** 4.50

lime & mint / rhubarb & ginger  
/ strawberry & basil

**Still/Sparkling water** 3.95

**Cornish Orchard  
Sicilian lemonade** 3.80

**Cornish orchard  
elderflower** 3.80

**Juice** 2.95

orange/ cranberry/ apple/ pineapple

## 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 | **Mixed 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

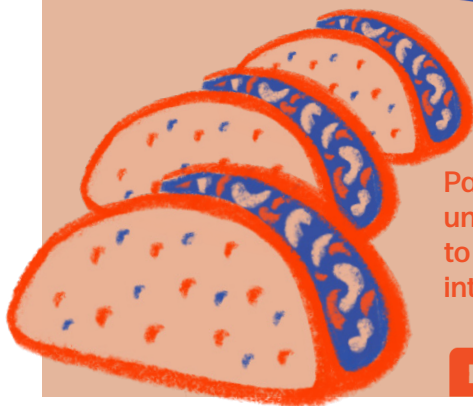
Perfect for  
seafood lovers!

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.

