

Lunch Menu

Sustainable seafood & greens

Food served Monday to Friday 12-3pm

Small Plates

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

Scampi & fries, tartare sauce, lemon **8.95**

Rarebit croquettes, home-made piccalilli **v 7.95**

Soup of the day, Mark's bread, butter **v 7.25**

Barge Buns & bagels

Msc fish finger bun, tartare sauce, lemon, fries **9.95**

Tuna melt, red onion, English mustard, cheddar cheese, rocket **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 tartare 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!)

Panfried seabass fillet, ratatouille & basil, bistro salad, micro cress, lemon **GF 21.95**

Sharing boards

Mezze board

Napoli olives, za'atar spiced houmous, extra virgin olive oil, Mark's focaccia with balsamic reduction, falafel, mushroom croquettes **v 19.95**

Seafood platter,

gambas prawns and aioli, scampi and fries, prawn salad, fish goujons, calamari, olives, lemon, crostini **21.95**

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**

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

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