

Menu

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

Small Plates

Mark's Bakery focaccia, Mediterranean parmesan bread dip **V 6.50**

Salt and pepper panko calamari fries, horseradish & tomato marinara sauce, lemon **8.95**

Crispy fried button mushrooms, garlic dill ranch **VGN 7.25**

Gambas prawns, chilli & garlic red wine sauce, parsley, served with focaccia **GFA 10.95**

Seared sesame tuna tataki, truffle mayo, micro herbs **GF 10.25**

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

*served with house slaw, pico de gallo, soured cream, crispy onion

Mains

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

Chew Valley 6oz beef burger,
burger sauce, white onion, tomato, pickles, fries **15.95**
+ cheese; stilton, American, cheddar **V £1.50**



Bristol Beer Factory battered fish and chips,
mushy peas, lemon, homemade Barge tartare sauce **GF 16.95**

Super greens pesto pappardelle, kale, spinach, courgette, toasted almonds, vintage godminster **V 13.95**

*Make vegan without cheese

Portuguese clam chowder, parsley, parmesan crumb, garlic bread, bistro salad **14.95**

5 Acre Farm pie, small batch handmade pie, mash, farm vegetables, veggie gravy **VGN 13.95** *Ask about today's filling

Pan-fried Brixham Market hake fillet, white bean Tuscan cassoulet, winter root veg, gremolata **GF 21.95**

Chew Valley dry-aged 6oz sirloin steak, peppercorn sauce, fries, bistro salad **27.95**

Sides

Homemade sauces, vegan aioli, barge ketchup, spicy sriracha **VGN, GF 0.50**

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

Skin on fries **VGN, GF 4.25** | **Posh fries**, parmesan, truffle oil **V, GF 6.25**

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

Kimcheesey fries, homemade kimchi, local cheddar, Barge sriracha **V 7.95**

Loaded crab dirty fries, brown and white Cornish crab meat, mature cheddar cheese, crispy onions, dill, aioli **13.95**

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

Mac n cheese, gremolata **V 6.50** | **5 Acre Farm roasted root veg/seasonal greens** **V, GF 4.50**

Desserts

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

Black cherry bakewell crumble, clotted cream ice cream **V 4.95**

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**

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.

Bristol Beer Factory

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% 6.40

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

Laser Juice 4.2% 6.60

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

Fortitude 4% 5.25

A beautiful amber colour, balancing English Maris Otter malt and classic Southern English hops; malty, clean, moreish.
Hops: Jester, Challenger, Fuggles

Independence 4.6% 5.40

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% 5.25

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% 5.75

A Bristol made medium dry cider.

Inches 4.5% (440ml can) 5.50

Thatchers 4.8% (500ml bottle) 6.75



Alcohol free

BBF 'Clearhead' IPA 0.05% 5.65

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.

Liquor 25ml single serve/ 50ml double serve.

Archers 18% 4.00/8.00 | Tuaca 35% 4.25

Khalua 16% 4.25/8.50 | Port 20% 6.00 (50ml)

Cointreau 40% 4.25 | Limoncello 27% 6.00 (50ml)

Agwa 30% 5.00 | Disaronno 28% 6.00 (50ml)

Knightor (Dry vermouth) 15% 4.25 | Campari 25% 6.00 (50ml)

Tequila

La Chica 38% 4.10/8.20

El Capitan 35% 5.10/10.00

Cazcabel (Silver/ honey/ coffee) varying ABV's 5.50/12.00

Casamigos 40% 7.00/14.00

Patron (Silver/ cafe) 40% 7.50/15.00

Vodka

Bristol Distilling co. Triple B 37.5% 5.25/9.00

Stolynaca 40% 5.50/11.00

Zubrowska 37.5% 6.00/12.00

Whiskey

Jameson's 40% 5.25/10.00 | Jack Daniels 40% 5.50/11.00

Laphroaig 40% 7.75/14.00 | Glenlivet 40% 7.65/13.25

Glenmorangie 40% 7.60/12.95

Freddie B Bashers Bourbon 40% 5.50/11.00

Circumstance Single Grain Estate 45% 6.50/13.00

Circumstance Organic Rye 48.2% 7.50/14.00

Rum

Hank's Spiced Rum Bristol Distilling Co. 37.5% 5.25/10.50

Kraken Spiced Rum 40% 6.50/12.00

Mount Gay 40% 6.00/11.50

Single Estate Rum 40% 6.25/12.10

Koko Kanu Coconut rum 35.5% 5.50/11.00

Wray & Nephew 63% 7.00/13.00

Gin

Bristol Distilling Co Gin 77 40% 5.25/9.00

Pink Gin (Beefeater) 37.5% 5.50/9.00

Spirit of Bristol 7.00/13.30

Hotwells spice 44% | Clifton Royale 43%

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 5.40 / 175ml 6.90 / 250ml 10.00 / bottle 24.00

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 6.00 / 175ml 7.50 / 250ml 11.00 / bottle 26.00

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.

Sauvignon Blanc, Colomard 'Terra Vallona' Comte Tolosan

11.5% 125ml 7.40 / 175ml 8.60 / 250ml 12.50 / bottle 29.00

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 7.70 / 175ml 8.90 / 250ml 12.80 / bottle 30.00

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.

El Renegado 13.5% 125ml 8.50 / 175ml 11.70 / 250ml 14.00 / bottle 32.00

Origin: Spain | Region: Valencia | Bright + aromatic aromas of white fruits + delicate floral notes lead to a refreshing + beautifully balanced palate, with a vibrant fruit character + a crisp finish.

Avesso 'Leme' Vinho Verde 13.5%

125ml 9.00 / 175ml 11.00 / 250ml 14.00 / bottle 33.00

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 5.40 / 175ml 6.90 / 250ml 10.00 / bottle 23.00

Origin: Portugal | Region: Castelo | Rich, raspberry and violet scented. Medium bodied with soft tannins and an easy drinking finish.

Negroamaro 'Il Pumo', Salento, San Marzano 13.5%

125ml 6.70 / 175ml 8.20 / 250ml 10.30 / bottle 27.00

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 7.00 / 175ml 9.20 / 250ml 11.50 / bottle 28.00

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 7.30 / 175ml 11.00 / 250ml 13.00 / bottle 31.00

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 + hints of grapefruit, completed by subtle hints of nectarine.

Actum Rosé 12% | 125ml 9.00 / 175ml 12.00 / 250ml 14.50 / bottle 35.00

Origin: Spain | Region: Valencia | A vibrant pink rosado with enticing aromas of wild raspberry and tangy red fruits enveloping a smooth and fleshy palate with refreshing acidity and a bright finish.

Sparkling Wine

Prosecco Extra Dry Gocce di Favola 11%

glass 8.30 / bottle 31.95 Origin: Italy

Cava Brut, Valdeorite, Lopez Morenas

11.5% bottle 32.00 Origin: Spain

Champagne Bernard Remy 12%

bottle 55.00 Origin: France

Soft Drinks

Coke/ Diet Coke 1.75 / 3.50

Lemonade 1.75 / 3.50

Navas Ginger Beer 2.50

Navas Ginger Ale 2.50

Luscombe Ginger Beer 5.00

Hive Mind Honeyade 5.00

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. 2.10

• Dry roasted peanuts • Salted peanuts

Real Crisps 2.10 | **Mixed olives** 4.95

Sunday

Food served 12-8pm

Small Plates

Mark's Bakery focaccia, Mediterranean parmesan bread dip **v 6.50**

Salt and pepper panko calamari fries, horseradish tomato marinara, lemon **8.95**

Seared sesame tuna tataki, truffle mayo, micro herbs **GF 10.25**

Roasts

All roasts are served with rosemary roasted potatoes, maple roasted heritage carrots, seasonal greens, braised red cabbage, Yorkshire pudding and gravy. Our vegan and gluten free dishes come with veg crisps instead of Yorkies.

Chew Valley dry-aged sirloin roast **GF 23.95**

Lentil roast, spiced winter root veg, chia seeds, quinoa, homemade gravy **VGN, GF 14.50**

5 Acre Farm pie with homemade gravy **VGN 15.25** **Ask server for details*

Trimmings

Rosemary roast potatoes **VGN, GF 2.95** | Roasted maple glazed carrots **VGN, GF 3.50**

Mulled 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**

Mac n cheese **v 7.95** | Extra yorkie **v 0.95** | Extra gravy **VGN, GF 1.75**

Mains

Moules frites,

sustainable mussels, North Street cider, cream, spring onions, fries **GFA 17.25** (1/2 portion **9.95**)

Super greens pesto pappardelle,

kale, spinach, courgette, toasted almonds, vintage godminster **v 13.95** **Make vegan without cheese*

Roasted Brixham Market hake fillet,

white bean Tuscan cassoulet, winter root veg, gremolata **GF 21.95**

Bristol Beer Factory battered fish and chips,

mushy peas, lemon, homemade Barge tartare sauce **GF 16.95**

Desserts

Black cherry bakewell crumble, clotted cream ice cream **v 4.95**

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

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**

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