

# Menu

## Sustainable seafood & greens

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, lemon **8.95**

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

**Gambas prawns**, chili, garlic, red wine, parsley served with focaccia **GFA** 10.95

**Sesame seared tuna tataki**, truffle mayo, micro cress **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, pickled pineapple*

### 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 *\*Vegetarian option available*

**Bristol Beer Factory battered fish and chips**,

served with chips, mushy peas, lemon, home-made Grain Barge tartare sauce **GF** 16.95

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

*\*Make vegan without cheese*

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

**5 Acre Farm pie**, small batch hand-made pie with mash, farm vegetables and 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

**Home made 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**, Cornish crab, crispy onions, dill **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**, honey mustard **V**, **GF** 4.50

### 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

**Black cherry bakewell crumble**, clotted cream ice cream **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](http://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.

### Iford ABC Fresh Fruit Cider 4.2% 440ml 6.80

Made with fresh fruit and summer berries.

### 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.

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

## 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

Cascabel (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

Absolut 40% 5.25/10.50 | Black Cow 40% 5.50/11.00

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

Freddy B Gordano Gold 40% 5.50/11.00

## Gin

Bristol Distilling Co Gin 77 40% 5.25/9.00

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

Spirit of Bristol 7.00/13.30

Hotwells spice 44% | Clifton Royale 43%

+ 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.

### **Savaignon 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 7.30 / 175ml 8.20 / 250ml 12.00 / 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 9.00 / 175ml 11.00 / 250ml 14.00 / bottle 31.00

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: Castela | 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 and hints of grapefruit, completed by subtle hints of nectarine.

**Actum Rosé** 12% bottle 35.00 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** 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.** 1.95

• Dry Roasted Peanuts • Salted Peanuts

**Real Crisps** 1.95 | **Mixed olives** 4.95

# Sunday

Food served 12-6pm

## Small Plates

**Mark's Bakery focaccia**, mixed olives, olive oil, balsamic reduction **VGN** 6.25

**Salt and pepper panko calamari fries**, horseradish tomato marinara, lemon 7.85

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

## Roasts

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

**Lentil nut roast**, sun-blushed tomato, roasted pumpkin seeds, homemade gravy **V** 14.50

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

**Roasted Brixham market hake fillet** **GF** 21.95

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

## Trimmings

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

Red wine and star anise 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 green pesto pappardelle**, kale, spinach, courgette, toasted almonds, vintage godminster **V** 13.95

*\*Make vegan without cheese*

**Bristol Beer Factory battered fish and chips**,  
served with chips, mushy peas, lemon, homemade Grain 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



**V** Vegetarian **VGN** Vegan **GF** Gluten Free **GFA** Gluten Free Available

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