

Food

At Grain Barge

Seasonal, fresh, local...
and perfect to share.



GRAINBARGE.COM

GRAIN
BARGE

Let us take care of Food

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Our catering menus focus on fresh and seasonal produce. As a member of the Sustainable Restaurant Association, we are dedicated to providing a menu crafted around eco-conscious ingredients.

Much of our fresh produce comes straight from our 5 Acre Farm in Backwell. As first choice we select MSC certified fish, or organic if farmed. Our beef is from hyper-local Kelly's butcher in Chew Magna; reviving the art of nose-to-tail butchery and supplied by local farms.

Our dishes elevate traditional favourites and celebrate modern flavours; always with a focus on quality ingredients.

Please let us know of any allergies when ordering so we can update you on any alterations to the menus.

To speak to our team about your event please email us at: events@grainbarge.com

Complete food orders (including allergies) to be submitted and confirmed with our kitchen team at least **2 weeks in advance of your hire date.**
1 month's notice is required for bookings of 50+.

Full payment must be made no later than 7 days before the event.





Taco bar (10 minimum)

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This simple, fresh and flavourful spread is a hit with everyone - thanks to the ability to customise your plate. Our DIY authentic crispy tacos are perfect for team building events and casual work do's.

All served with authentic white corn tortillas (VGN,GF), homemade smokey salsa (VGN,GF), homemade barge slaw (VGN, GF), sourcream (V,GF) or vegan aioli (VGN,GF)

Tacos de pescado 15.95pp

taco using seasonal and sustainable fish

Achiote pulled leeks and oyster mushroom vgn 14.95pp

Piciadillo tacos, spicy ground beef 16.95pp

Sides included are vegetarian refried beans (VGN, GF) and grated cheese (V).

Add-ons (minimum of 10 people)

- Mexican rice VGN, GF 2.75pp
- Roasted corn on the cob v 2.95pp
- Loaded nacho cheese v 3.95pp
- Grated cheddar cheese v 2.95pp
- Bowl of fries VGN 1.95pp

Chilli bar (10 minimum)

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Wholesome slow cooked chilli; spice warmth and fresh notes of herbs, lime and sour cream. The perfect balance of filling and refreshing to keep energies high; be that team building or late night partying!

All served with tortilla chips and rice, pico de gallo, fresh herbs, shredded iceberg and soured cream

Chilli con carne, dry-aged chew valley beef 17.95pp

Chilli sin carne, veggie three bean chilli v 14.95pp

Add-ons (minimum of 10 people)

- Grated cheddar **v 2.95pp**
- Jalapeno corn bread **GF 2.95pp**
- Jacket potato **VGN 3.25pp**
- Courgette guacamole **VGN 1.95pp**

Curry bar (10 minimum)

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Be it vibrant seasonal vegetables braised in coconut milk, or a rich spiced rendang... our curries are pitched just right for your celebration. Big, fresh flavours backed up by a spread of crowd pleaser sides.

All curries are served with garlic flatbreads, poppadoms, fresh coriander, raita, limes, chutney and rice.

Vegetarian korma VGN 14.95pp

Thai green tiger prawn curry GF 16.95pp

Beef rendang curry GF 18.95pp

Add-ons (minimum of 10 people)

- Homemade onion bajis **VGN, GF 1.95pp**
- Bombay potatoes **VGN, GF 1.25pp**
- Saag aloo **VGN, GF 2.25pp**



Buffet add ons (10 minimum)

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- Skin-on fries **VGN, GF 1.95pp**
- Loaded fries, jalapeno cheddar cheese sauce, roasted ancho chili salsa, crispy onions , jalapeños and fresh coriander **v 4.25pp** (8 person bowl)
- Marks Bakery focaccia, Mediterranean parmesan dip **v 3.75pp**
- Bruschetta, fresh tomato, basil, shallots with lemon juice and extra virgin olive oil **VGN 4.75pp**
- Salmon ceasar salad **9.95pp**

Sharing boards (2 person minimum) 7



Mezze board

baba ganoush, houmous with zaatar, homemade taramasalata, falafels, flatbreads, olives v 11.95pp

Seafood platter

gambas prawns and aioli, scampi and fries, prawn salad, fish goujons, calamari, olives, lemon, crostini 13.95pp

Get in touch

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