

Menu

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

Small Plates

Mark's Bakery focaccia, roasted garlic and herb dip **V 6.50**

Salt and pepper panko calamari rings, jalapeño mayo, lemon **8.95**

Grain Barge bruschetta **VGN, GFA 7.75** *Ask your server for our daily special*

Minty beef koftas, tzatziki, pomegranate reduction, flatbread **GFA 9.95**

Seared sesame tuna tataki, truffle mayo, micro herbs **GF 10.95**

Veggie tacos **V** or **VGN, GFA 8.50** | **Fish tacos** **GFA 9.25** | **Meat tacos** **GFA 9.95**

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

Mains

Moules frites, sustainable mussels, North Street cider, cream, spring onions, fries **GF 17.95**

Chew Valley 6oz beef burger,

shredded iceberg lettuce, burger sauce, white onion, tomato, pickles, slaw, fries **17.95**

+ **cheese**; American, stilton, cheddar **V 1.50** | billionaires bacon **2.95**

(Vegan burger available **14.95** *Ask your server*)



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

Greek style arancini's, bistro salad, vegan 'feta', lemon tzatziki **VGN, GFA 13.95**

Bucatini alla Norma, crispy aubergine, marinara sauce, fresh basil, Parmesan **16.95**

(Can be made vegan upon request) +**king prawns 2.95**

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

Roasted Brixham John Dory fillet, wilted greens, mustard mash, prosecco beurre blanc, smoked herring roe **GF 22.95**

Chew Valley dry-aged 6oz sirloin steak, aji verde 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, spring onion **V, GF 5.85**

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

Hillbilly fries, Cajun seasoning, gravy, cheese, billionaire bacon, chopped spring onions **8.95**

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

Mac & cheese, gremolata **V 6.95** | **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**

Eton mess, Cheddar Valley strawberries, Chantilly cream, elderflower syrup, crushed meringues **GF 4.95**

Ice cream + sorbets, two scoops **3.95** **Ask your server for flavours*

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



White Wine *Ask server for guest wines.*

Fernão Pires, Cintila 10%

125ml 5.80 / 175ml 7.00 / 250ml 10.50 / bottle 27.00 VGN

Origin: Portugal | Region: Península de Setúbal | An intense, fruity aroma and a creamy mouthfeel with a hint of peach and ginger.

Macabeo, Campules La Rubia, Bodegas la Purísima 12%

125ml 7.30 / 175ml 8.90 / 250ml 12.50 / bottle 30.00 VGN

Origin: Spain | Region: Yelca | Bright and aromatic aromas of juicy stone fruits and a touch of refreshing citrus lead to a light and vibrant palate full of fruit with a crisp, mouthwatering finish.

Sauvignon Blanc, Tournée du Sud 11%

125ml 7.80 / 175ml 11.30 / 250ml 13.50 / bottle 32.00 VGN

Origin: France | Region: Languedoc | Zesty Sauvignon Blanc from the South of France, aromatic and refreshing with flavours of grapefruit, lime and pineapple.

Pinot Grigio, Rubicone, Novità 11%

125ml 7.50 / 175ml 9.30 / 250ml 12.90 / bottle 31.00 VGN

Origin: Italy | Region: Emilia-Romagna | This crisp and refreshing Pinot Grigio is bursting with juicy pear flavours complemented by tangy notes of grapefruit zest.

Avesso 'Leme' Vinho Verde 13.5%

125ml 9.00 / 175ml 11.00 / 250ml 14.00 / bottle 34.00 VGN

Origin: Portugal | Region: Vinho Verde | A crisp, dry and refreshing Vinho Verde with concentrated notes of citrus and green apple, complemented by a mineral core and a deliciously long and lively finish.

Red Wine

Rosso d'Italia, Gran Fondo 11%

125ml 5.80 / 175ml 7.00 / 250ml 10.50 / bottle 27.00 VGN

Origin: Italy | Region: Emilia-Romagna | A light bodied and easy drinking wine full of cherry and raspberry fruit flavours.

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

125ml 7.30 / 175ml 8.90 / 250ml 12.50 / bottle 30.00 VGN

Origin: Italy | Region: Apulia | A juicy, mellow and savoury wine, full of flavour of raisined red fruits, smooth and moreish.

Merlot Terre Du Soleil 2021 13%

125ml 7.80 / 175ml 11.30 / 250ml 13.50 / bottle 32.00 VGN

Origin: France | Region: Languedoc | A juicy Merlot from the South of France offering fresh notes of ripe plum and vibrant red fruits. Made in an approachable style, this is smooth, with silky tannins and a fruity finish.

Malbec/Syrah, Picpus, Les Vignobles St Didier Parnac 12.5%

125ml 9.20 / 175ml 11.40 / 250ml 14.50 / bottle 35.00 VGN

Origin: France | Region: Comté Tolosan | A concentrated and richly-fruited wine showing expressive notes of wild berries layered with spicy, menthol and liquorice nuances, through to a rich finish.

Rosé Wine

Un Petit Grenache Syrah Rosé, Château de Campuget 11.5%

125ml 7.00 / 175ml 9.00 / 250ml 12.00 / bottle 30.00 VGN

Origin: France | Region: Vin de Pays du Gard | An enticing aroma of fresh strawberries and cream complemented by a fresh and spicy flavour.

Soft Drinks

Coke/ Diet Coke 1.75 / 3.50

Lemonade 1.75 / 3.50

Navas Ginger Beer 2.95

Navas Ginger Ale 2.95

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**

Fruit juice 2.50 / 4.95

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. 2.40

• Dry roasted peanuts • Salted peanuts

Real Crisps 2.50 | Mixed olives 6.00

Sparkling Wine

Prosecco Extra Dry, Sacchetto 11.5%

glass 8.50 / bottle 32.00 VGN

Origin: Italy | A refreshing Prosecco with peach, pear and green apple fruit flavours and a delicate hint of sweetness.

Champagne Bernard Remy 12%

bottle 55.00 VGN

Origin: France | Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh.

EVERY MONDAY NIGHT

CURRY & QUIZ

Start your week right

Vegan curry VGN 10.90

Fish curry 12.80

Served with rice, crispy onions, fresh lime wedge, coriander, raw slaw



EVERY TUESDAY NIGHT

TACO TUESDAY

Fish, veggie, and vegan tacos for everyone!

Choice of fish, veggie and vegan tacos GFA

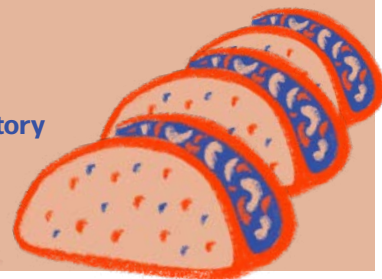
Tacos 2pcs 7.95

Tacos 4pcs 14.95

Tacos 6pcs 16.95

+ Cask Bristol Beer Factory pint with any deal 3.95

Fancy a Margarita with that? Ask our staff about our cocktail deals



EVERY WEDNESDAY NIGHT

Beer + Burger

Chew Valley 6oz beef burger*

burger sauce, white onion, tomato, pickles, fries 15.95

*Vegan burger available 14.95

Then add your pint

ask your server for details

Add ons:

Crispy onions VGN 1.00

Cheddar cheese, stilton or American V 1.50

Pickled jalapeños VGN 0.50

Crunchy Barge slaw VGN 0.50

Billionaires bacon 2.95



EVERY THURSDAY NIGHT

MUSSELS NIGHT

Perfect for seafood lovers!

Cornish mussels GF

Served with fries and your choice of sauce 13.95

Classic

North Street Cider, cream, spring onion

Thai

coconut, curry, lime leaves

Choose your sauce:

• tartare • vegan aioli



EVERY FRIDAY NIGHT

Fish ON FRIDAYS

Enjoy 20% off all fish dishes!

Fresh from Brixham Market and paired with fantastic drinks deals... explore our full menu and seasonal specials.



EVERY SATURDAY NIGHT

Steak Night



Chew Valley dry-aged 6oz rump steak, peppercorn sauce, fries, bistro salad GF 19.95

2 steaks + bottle of house wine 44.95



Sunday

Food served 12-8pm

Small Plates

Mark's Bakery focaccia, roasted garlic and herb dip **V 6.50**

Salt and pepper panko calamari rings, jalapeño mayo, lemon **8.95**

Seared sesame tuna tataki, truffle mayo, micro herbs **GF 10.95**

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 **GFA 23.95**

West End Farm crispy pork belly **GFA 19.95**

Lentil roast, spiced 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 & cheese, gremolata **V 6.95** | Extra yorkie **V 0.95** | Extra gravy **VGN, GF 1.75**

Mains

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

Roasted Brixham John Dory fillet, wilted greens, mustard mash, prosecco beurre blanc, smoked herring roe **GF 22.95**

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