

# D Z E M

## Wine List.....

### Captains Table Wine Taste Guide

- 1. Captain's Table Semillon Chardonnay** 3.... £12.50  
*Australia - A great blend of two great grape varieties. Very easy drinking*
- 2. Captain's Table Shiraz Cabernet** ..... C ... £12.50  
*Australia - A soft, well rounded easy drinking red with well balanced fruit flavours and a light spicy finish*
- 3. Captain's Table Rose** ..... 4 ... £12.50  
*Australia - A fresh, medium style rose with a delightful colour and a lasting flavour*

For the above wines sold by the glass 

125ml	£3.00
250ml	£5.00

**Mini One 4 One bottle of Prosecco** 200ml £6.00

### White Wines

- 4. Botter Pinot Grigio** ..... 1.... £16.00  
*Sold by the glass*

125ml	£3.50
250ml	£5.50

  
*Italy - Dry, crisp & zingy. The trendy white wine of the moment*
- 5. Piesporter Michelsberg** ..... 4.... £14.00  
*Germany - A cold fermented white wine that is crisp, fresh and zingy*
- 6. Euca Hill Chardonnay** ..... 2.... £15.00  
*Australia - Soft, well rounded, with stacks of fruit and a fresh buttery flavour*
- 7. Neptune Point Sauvignon Blanc** ..... 1.... £18.50  
*New Zealand - From Marlborough and full of delicious tropical fruit flavours. Very fresh, lively and fruity*
- 8. Chablis Domaine Manants Brocard**... 1.... £26.00  
*France - A delightful straw colour edged in green and a clean, crisp, flinty dry finish. A gold medal winner from the famous House of Brocard*
- 9. Fontella Frascati Superiore** ..... 2.... £16.00  
*Italy - A medium bodied white with a delicate bouquet and finely balanced palate*

### Rose

- 10. Waters Edge Blush** ..... 5.... £15.00  
*Sold by the glass*

125ml	£3.50
250ml	£5.50

  
*California - Coral pink in colour. Delicate & refreshing with soft fruit flavours of strawberries & peaches*

### Red Wines

- 11. Euca Hill Shiraz** ..... C ... £15.00  
*Australia - Loads of ripe fruit flavours with lots of well structured taste*
- 12. Water Edge Merlot** ..... C ... £15.00  
*South Africa - An easy drinking red with lively cherry, blackberry flavours, hints of cocoa & violets*
- 13. Senorial Tinto Rioja** ..... C ... £17.00  
*Spain - Well crafted to give a smooth & full flavoured red wine*
- 14. Pasqua Montepulciano D'Abruzzo** ... C ... £17.00  
*Italy - A vibrant purple colour, bursting with cherry, violet aromas & flavours, a truly easy drinking red*
- 15. Chevalier Lassalle Claret** ..... E.... £20.00  
*France - Rhone - A soft and easy House Claret with a high proportion of Merlot. Very easy drinking*
- 16. Chateatuneuf Du Pape** ..... E.... £28.00  
*France - Rhone - A delightful concentrated nose of violets & fruit combined with complexity & a clean dry palate*

## Sparkling Wines

- 17. Castel D'Olerdola Brut Cava NV** ..... 2.... £22.00  
*Spain - Delicious fizz with a zingy fresh flavour great for celebrating*
- 18. Nua Prosecco Extra Dry** ..... 1.... £20.00  
*Italy - A super dry fizz in a first class presentation*
- 19. Nua Rose** ..... 1.... £20.00  
*Italy - A terrific fizz with flavours of fresh red fruit*

## Champagne

- 20. Jules Feraud Brut NV** ..... 1.... £30.00  
*France - A superbly well blended House Champagne with a terrific flavour*
- 21. Lanson Black Label NV** ..... 1.... £45.00  
*France - Fresh, floral notes with soft honeyed flavour easy drinking*
- 22. Veuve Clicquot Yellow Label NV** ..... 1.... £50.00  
*France - As Madame Clicquot once said "Only one quality - the best!"*
- 23. Bollinger Special Cuvee**..... 1.... £59.00  
*France - Powerful, elegant & beautifully balanced. Bone dry with biscuit bouquet & an "absolutely fabulous" flavour*
- 24. Dom Perignon** ..... 1 £180.00  
*France - The flagship wine from the house of Moet & Chandon & the most famous cuvee in the world. Elegant & full of finesse*

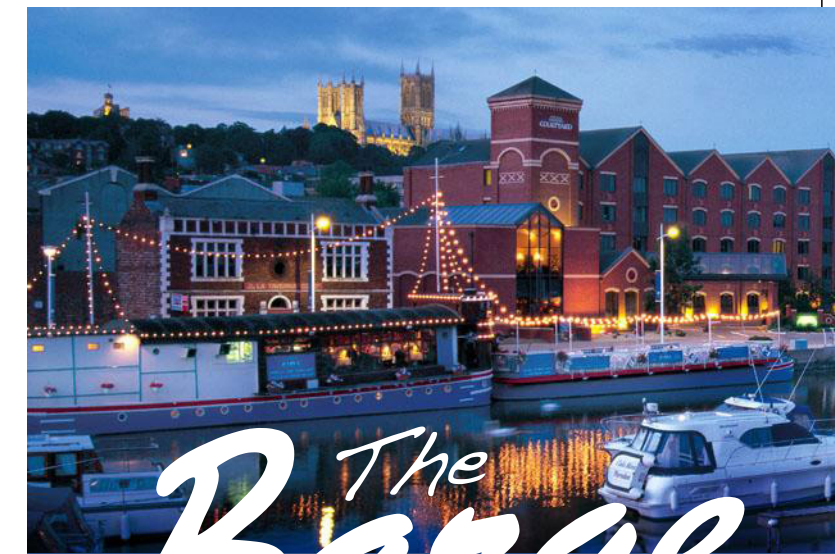
**Taste Guide:** Champagne, White & Rose wines are graded from 1-9 with 1 being the driest & 9 the sweetest. Red wines are graded from A-E with A being the lightest & E the deepest and most full bodied

"I drink Champagne when I'm happy and when I'm sad. Sometimes, I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it if I am; Otherwise I never touch it - unless I'm thirsty"

Madame Bollinger, one of the "grande dames" of French champagne (1884-1877). Replicated by our own Captain Catherine Kirk-Keverne

## Bar Drinks

- |                           |            |            |
|---------------------------|------------|------------|
| Fosters                   | Pint £3.40 | Half £1.85 |
| Staropramen               | Pint £3.60 | Half £1.95 |
| Strongbow                 | Pint £3.40 | Half £1.80 |
| Pedigree                  | Pint £3.40 | Half £1.85 |
| Bottled Beers             |            | £3.60      |
| Alcohol Free Bottled Beer |            | £3.10      |
| Higher Liqueurs           |            | £4.00      |
| Remy                      |            | £4.00      |
| Brandy                    |            | £3.00      |
| Jack Daniels              |            | £3.00      |
| Malibu                    |            | £3.00      |
| Southern Comfort          |            | £3.00      |
| Sambuca                   |            | £3.00      |
| Tia Maria                 |            | £3.00      |
| Tequila                   |            | £3.00      |
| Baileys                   |            | £3.00      |
| Pimms                     |            | £3.00      |
| Archers                   |            | £3.00      |
| Sherry                    |            | £2.90      |
| Port                      |            | £2.90      |
| Martini                   |            | £2.90      |
| Vodka                     |            | £2.80      |
| Gin                       |            | £2.80      |
| Whisky                    |            | £2.80      |
| Bacardi                   |            | £2.80      |
| Rum                       |            | £2.80      |
| J20                       |            | £2.50      |
| Appletise                 |            | £2.50      |
| Mineral Water             |            | £2.50      |
| Bottled Mixer             |            | £2.20      |
| Pepsi                     |            | £1.70      |
| Lemonade                  |            | £1.70      |



# The Barge

on the Brayford

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**To Start.....**

**French Bread** ..... £4.00  
Oil, balsamic vinegar & olives

**Dipping Platters** ..... £12.00  
Deep fried potato skins, breaded mushrooms, onion rings served with mayo & chilli dips  
**Add Chicken goujons for an extra** .....£3.00

**Mixed Tapas Platter** ..... £12.00  
Chorizo, sun dried tomatoes, mini meat balls, olives, french bread, dil & balsomic vinegar

**Seafood Starter for 2 persons** ..... £22.00  
Delicious selection of: -mussels in shell, shell on king prawns,peppered corned mackeral, breaded whitebait, calamari, & scampi served with French bread. (try as a main course for 1)  
All served with French bread for dipping

**Chefs Soup of the day** ..... £3.50  
Served with French bread

**Deep Fried Battered Calamari** ..... £5.50  
Served with tartar sauce

**Deep Fried Breaded Mushrooms** ..... £4.50  
With garlic mayonnaise dip

**Fresh Dressed Crab** (Seasonal) ..... £7.50  
With marie rose sauce, wholemeal bread & salad garnish

**Deep Fried Potato Skins** ..... £4.50  
Filled with melted cheese

**Mediterranean King Prawns** (shell on) ..... £9.00  
Sautéed in garlic butter, parsley & wine, with or without chilli flakes

**Chefs Pate** ..... £5.00  
Served with French bread & butter

**Fresh Mussels in Shell** ..... £7.00  
Cooked in white wine, garlic & onion sauce served with French bread

**Giant Green Lipped Mussels** ..... £8.00  
Cooked in a spicy tomato marinara or smoked paprika & garlic cream sauce served with French bread

**Prawn Cocktail** ..... £7.00  
Delicious premier quality prawns served on a bed of crisp lettuce, laced with marie rose sauce & whole meal bread

**Scotch Smoked Salmon** ..... £8.00  
Laced with atlantic prawns, marie rose sauce & whole meal bread

**Deep Fried Breaded Whitebait** ..... £6.00  
Served with tartar sauce

**Pepper Corned Mackerel** ..... £6.00  
Served cold with tartar sauce

**Chefs Garlic Bread**  
Regular ..... £4.00  
With melted cheese ..... £5.00

**From Sea.....**

**Mediterranean King Prawns** (shell on) ..... £20.00  
Sautéed in butter, garlic, parsley & white wine  
With french bread. With or without chilli flakes

**Fresh Mussels in Shell** (Large Bowl) ..... £13.00  
Cooked in white wine, garlic & onion sauce served with French bread

**Giant Green Lipped Mussels** ..... £14.00  
Cooked in a spicy tomato marinara or smoked paprika & garlic cream sauce served with French bread

**Whole Fillet of Cod** ..... £16.00  
Poached in lemon & herbs

**Cajun Sea Bass** (Whole or filleted) ..... £22.00  
Cooked with tomatoes, peppers, onions, chilli & cajun spices

**Sea Bass** (Whole or filleted) ..... £20.00  
Drizzled with lemon & parsley

**Salmon Fillet** ..... £12.00  
Poached with lemon, herbs, white wine & cream or tomato & chilli sauce

**Whole Tail Breaded Scampi** ..... £10.00  
Golden deep fried gourmet, with tartar sauce

**Crayfish Tails** ..... £30.00  
Grilled to perfection-drizzled with fresh lemon & served on a bed of barge recipe creamy style mashed potatoes

**Captains Catch** ..... £24.00  
6 x Green lipped mussels  
Pepper corned mackeral  
2 x King prawns (Shell on) • Smoked salmon  
Atlantic prawns • with marie rose sauce  
Hot & Cold selection

**Sauces for Fish** ..... £3.50  
- **Bonne femme**-cream white wine, capers, prawns & herbs  
- **Creole gumbo**-tomatoes, peppers, chillies, onions, herbs & cajun spices  
- **Garlic & cream**

Occasionally throughout the year, some of the fish on the menu may **NOT** be available. Whenever this happens we endeavour to replace with an alternative

**To Land.....**

**Fillet Steak** ..... £25.00

**3 Medallions of Fillet Steak** ..... £25.00

**Sirloin Steak** ..... £19.00

**Gammon** ..... £12.00  
All the above served with sautéed mushrooms, onion rings, peas & a choice of either hand cut chips or new potatoes

**Sauces for Steaks** ..... £3.50  
- **Peppered** - pepper corns sautéed in butter, brandy & cream  
- **Diane** - onions, mushrooms, cream, sherry & french mustard  
- **Creole gumbo** - tomatoes, peppers, chillies, onions, herbs & cajun spices

**Beef Stroganoff** ..... £25.00  
Strips of prime fillet steak cooked with onions, mushrooms, wine, brandy & cream plus secret ingredient, served with rice

**Chicken a La Crème** ..... £12.00  
Chicken supreme sautéed in butter, onions, mushrooms, white wine & cream or

**Chicken & Chorizo** ..... £15.00  
With mushrooms, onions, wine in a cream sauce

**Devilled Chicken** ..... £12.00  
Chicken supreme cooked with peppers, chilli, onions, herbs & tomatoes

**Barge Classics to Share.....**

**Fishermans Catch** ..... £25.00  
Scampi, calamari, whitebait, salad, tartar sauce, garlic mayo & chilli dips

**Sea to Shore** ..... £50.00  
Prime Fillet steak cooked to your liking with grilled shell on crayfish tails, served on a bed of barge recipe creamy style mashed potatoes  
On request shell on king prawns can replace crayfish tails

**Cold Seafood Platter** ..... £32.00  
Smoked salmon, peppered mackerel & prawns with marie rose sauce with olives, salad, french bread & butter

**Seafood Platter** ..... £42.00  
Delicious selection of mussels in shell, shell on king prawns, pepper corned mackerel, breaded whitebait, calamari & scampi.  
All served Hot with French Bread for dipping

**Paella** (Fish & Shellfish) ..... £42.00  
Rice, peppers, onions, fish, shell on mussels, shell on king prawns, wine, fresh herbs & a latino spicy kick. Served with French Bread

**Paella** (Chicken & Chorizo) ..... £32.00

**Freshly boiled lobster** (whole or half) .....(Seasonal)  
(Caught off the Lincolnshire coast) **Market price**  
Served with new potatoes, marie rose sauce, salad & French Bread

All of the above dishes are for 2 persons sharing & priced for the dish not per person

**Vegetarian.....**

**Mushroom Stroganoff** ..... £12.00  
Fresh mushrooms sautéed with onions, wine, brandy, herbs, spices & our secret ingredient, served with rice

**Fresh Vegetable Gratin** ..... £12.00  
Seasonal vegetables in a cheese sauce. Topped with new potatoes & grated cheese

**Veggie Cottage Pie** ..... £12.00  
Medley of seasonal vegetables in a spicy tomato sauce topped with creamy cheese mashed potato

All of our main courses unless otherwise specified are served with a choice of either hand cut chips or new potatoes & salad garnish

**Penne Pasta Dishes.....**

**Mini Meatballs & Chorizo** ..... £12.00  
In a spicy tomato sauce

**Mixed Seafood Marinara** ..... £12.00

**Salmon & Brocoli** ..... £12.00  
In a creamy sauce

**Chicken & Mushroom** ..... £12.00  
In a creamy or spicy tomato sauce

**Seasonal Vegetables** ..... £10.00  
In a spicy tomato sauce

**On the Side.....**

- Hand cut chips ..... £3.50  
- New potatoes ..... £3.50  
- Mashed potato ..... £3.50  
- Boiled rice ..... £3.50  
- Mushrooms ..... £3.50  
- Trio of seasonal vegetables ..... £3.50  
- Cauliflower cheese ..... £3.50  
- Onion rings ..... £3.50  
- Side salad ..... £3.50  
- French bread ..... £1.50

**Sunday Roasts** ..... £8.95  
**Childs size** ..... £5.95

- Roast top side of beef  
- Roast lamb  
- Roast Lincolnshire chicken

All roasts are served with chef's own stuffing, yorkshire puddings, roast potatoes & fresh seasonal vegetables