

OYSTERS

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with Red Wine Vinegar & Shallots

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with a Coriander & Chilli Dressing

HOT OYSTERS KILPATRICK

Bacon, Tomato & Worcester Sauce

HOT BREADED OYSTERS ROCKEFELLER

Parsley, Rich Butter Sauce & Breadcrumbs

2.50 EACH

STARTERS

BARNACLES SHARING BOARD FOR TWO 17.00
Sticky Sesame Chicken Wings, Pork Ribs, Sweet Potato Fries, Creamed Corn, Mesquite BBQ Sauce and Pickled Slaw

MEDITERRANEAN PLATTER FOR TWO 17.00
Salchichón, Chorizo and Serrano Ham with Puttanesca Olives, Roast Sweet Peppers, Artichokes, Ciabatta & Dolcelatte

SOUP OF THE DAY 6.00
with Baguette and Butter

SALT & BLACK PEPPER TEMPURA CALAMARI 7.50
with a Garlic Mayonnaise

STICKY SPARE RIB OF TAMWORTH PORK 9.50
cooked Texas Style with Pickled Slaw (GF)

HOT OAK SMOKED PEPPERED MACKEREL PÂTÉ 8.00
with Curried Mayo and an Onion Bhaji (GFA)

SEARED KING SCALLOP 10.00
with Crispy Pork Belly, Sesame Sticky Chicken Wing and Creamed Corn

MUSSELS MARINIÈRE 7.50
cooked in Shallots, Garlic & Cream with Baguette (GFA)

TERRINE OF BOSWORTH ASH GOATS CHEESE 7.00
with Pickled Walnuts, Gooseberries and Celery Leaf (V)(GF)

HAND PICKED DEVON CRAB 9.50
with Russian Potato Salad, Sun Blushed Tomato & Shallot Dressing (GF)

ORIENTAL DUCK SALAD 8.00/16.00
with Asian Slaw, Ginger & Soy Dressing and Nibbed Roasted Peanuts (GF)

HALF LOBSTER SALAD 16.50
with a Mango, Chilli, Lime and Ginger Dressing & Mixed Leaves (GF)

BAKED MINI CAMEMBERT 8.00
studded with Garlic & Rosemary with a Red Onion Marmalade, Quince Jelly & Truffle Oil (V)

PAN FRIED TIGER PRAWN CEASAR SALAD 8.00/16.00
with Baby Gem, Anchovies, Parmesan and Croûtons (GFA)

GRILLED PORTOBELLO MUSHROOM 7.00
with Welsh Rarebit, Baby Leaf Salad and Basil Pesto (V)(GF)

SIDES

BASKET OF BREAD FOR 2 PEOPLE 3.75

PUTTANESCA OLIVES 2.95

MIXED SALAD 2.50

BARNACLES CHIPS 3.50

BLACK PEPPER AND PARMESAN SWEET POTATO FRIES 3.50

NEW SEASON POTATOES 2.50

GARLIC & ROSEMARY CIABATTA 3.50

GREEN BEANS WITH TOASTED ALMONDS 3.50

TENDERSTEM BROCCOLI WITH BÉRNAISE SAUCE 3.50

CHANTENAY CARROTS WITH AN ORANGE BUTTER & CARAWAY SEEDS 3.50

GARLIC & ROSEMARY CIABATTA & CHEESE 3.50

A 10% service charge is added to tables in excess of 8 guests. Although every care has been taken to remove all shell, shot and bones some small pieces may remain. Please ask a member of staff for our allergen menu should you require it.

FISH FROM THE GRILL

BREAM WHOLE ON THE BONE 17.50

BREAM FILLETS 17.50

SALMON FILLET 17.00

SWORDFISH STEAK 17.50

SEA BASS WHOLE ON THE BONE 17.50

SEA BASS FILLETS 17.50

COD FILLET 17.00

LEMON SOLE WHOLE ON THE BONE 18.50

TRIO OF FISH 23.50

MONKFISH 23.50

DOVER SOLE 27.75

HALIBUT 23.50

ADD A SAUCE

FRICASSÉE SAUCE 3.50
White Wine Cream Sauce with Brown Shrimps and Lobster (GF)

BEURRE BLANC 2.00
White Butter Sauce with Chives (GF)

SALSA VERDE 2.00
Green Sauce with Mint, Basil, Parsley & Capers (GF)

ANCHOVY BUTTER 2.00
Rosemary, Black Olives and Anchovies (GF)

Served with Ratatouille - Mediterranean Vegetables in a Tomato Sauce and Home Fried Chips

FROM THE LOBSTER POT

LOBSTER THERMIDOR

Parmesan Cheese, Shallots, Brandy & English Mustard Served with Mixed Salad & Home Fried Chips

LOBSTER NEWBURG

Marsala, Cognac and Cream. Served with Mixed Salad & Home Fried Chips (GF)

GRILLED LOBSTER

with Garlic Butter (GF) Served with Mixed Salad & Home Fried Chips

LOBSTER & HAND PICKED CRAB SALAD

with a Mango, Chilli, Lime and Ginger Dressing, Mixed Leaves & New Potatoes (GF)

COCONUT CURRIED LOBSTER

Served with Lemon Grass Braised Rice (GF)

All Lobster Dishes 32.50 each

STEAKS & GRILLS

Our locally sourced beef steaks, from only the best of butchers, are Dry-Aged to a minimum of 28 days to maximise on flavour and texture.

2 FILLET STEAK MEDALLIONS 6OZ 21.50

SIRLOIN STEAK 8OZ 22.50

RIB EYE STEAK 10OZ 24.50

FILLET STEAK 7OZ 26.50

PAN ROAST FREE RANGE CHICKEN BREAST 15.50

ENGLISH LAMB RUMP 17.50

MAKE IT 'SURF & TURF'

Add Half a Lobster with Garlic Butter 13.50

ADD A SAUCE

PEPPERCORN 2.00
Pepper, Brandy, Cream Jus & Butter (GF)

BORDELAISE 2.00
Red Wine & Beef Reduction, Carrots, Celery & Shallots (GF)

BÉARNAISE 2.00
Egg Yolk Base with Clarified Butter, Tarragon, Chervil, Shallots & Cayenne Pepper (GF)

TRUFFLE BUTTER 2.00
Salted Butter with Fresh Black Truffle & Garlic (GF)

Served with Chips, Salad, Grilled Tomato and a Grilled Portobello Mushroom

STONE BAKED PIZZAS

All Pizzas are topped with a classic Oregano, Tomato & Basil Sauce & Grated Mozerella and served with a Mixed Salad

MARGHERITA 10.00
Tomatoes & Basil Leaf (V)

GARLIC CHICKEN 12.00
Chargrilled Chicken, Mushrooms, Sweetcorn and Garlic Butter

PEPPERONI 12.00
Pepperoni, Rosemary, Sweet Jelapeno & Fennel Seeds

VEGETARIAN 11.00
Coloumiers (soft cheese) Pine Nuts, Basil & Pesto (V)

MAINS

ROAST AUBERGINE & COURGETTE SPAGHETTI 11.00
with Tomatoes, Basil & Parmesan (V)

SOFT CHEESE AND SPINACH RAVIOLI 11.00
with Burnt Butter, Sage and Parmesan (V)

COCONUT CURRIED MONKFISH & TIGER PRAWNS 18.50
Served with Lemongrass Braised Rice and an Onion Bharji (GF)

BARNACLE'S CHEESE & BACON BEEF BURGER 13.00
with Mature Cheddar, Crispy Bacon and Mesquite BBQ Sauce in a Seeded Brioche Bun served with a Homemade Pickled Slaw and Chips

HAND BATTERED FISH & CHIPS 14.00
with Pea Purée and Tartar Sauce

ROAST CUTLET OF TAMWORTH PORK 16.50
with Creamed Mash, Braised Cabbage and Pancetta with a Cider Jus (GF)

MOULES MARINIÈRE 14.00
with Shallots, Garlic and Cream Served with Chips (GF)

MUSHROOM RISOTTO 12.00
with Parmesan, Spinach, Truffle and Chives (V) (GF)

BRAISED SHOULDER OF LAMB RAGÙ 16.50
with Tomato, Garlic and Tagliatelle

FRESH LOBSTER & CRAB SPAGHETTI 18.50
with Tomatoes, Garlic, Olive Oil & a Toasted Ciabatta Croûte