

APPETISERS

BREAD ROLLS AND BUTTER (PER PERSON).....	1.75
Hambleton Bakery Rolls and Butter	
PUTTANESCA OLIVES.....	2.95
with Capers and Sun Blushed Tomatoes	

OYSTERS

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with Red Wine Vinegar & Shallots

OYSTERS

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

SOUP OF THE DAY.....	6.00
with Hambleton Bakery Baguette and Butter	
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 (GF)	
SEARED KING SCALLOP.....	10.00
with Crispy Pork Belly, Sesame Sticky Chicken Wing and Creamed Corn	
BEER STEAMED MUSSELS.....	7.50
cooked in Bay Leaf and Garlic with Hambleton Baguette	
RARE SALAD OF BEEF FILLET.....	9.00
with Pickled Baby Carrots, Beetroot, Stilton & Chicory (GF)	
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)	
CONFIT OF BARBURY DUCK SALAD.....	8.00/16.00
with Asian Slaw, Ginger & Soy Dressing and Nibbed Roasted Peanuts (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	
GRILLED PORTOBELLO MUSHROOM.....	7.00
with Welsh Rarebit, Baby Leaf Salad and Basil Pesto (V)(GF)	
SMOKED HADDOCK FISHCAKE.....	7.50
with a Pea & Pancetta Fricassée & Spring Onion	
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	

STONE BAKED PIZZAS

All Pizzas are topped with a classic Oregano, Tomato & Basil Sauce & Grated Mozzarella

MARGHERITA 10.00

Tomatoes & Basil Leaf (V)

GARLIC CHICKEN 12.00

Chargrilled Chicken, Mushrooms, Sweetcorn and Garlic Butter

MEAT FEAST 12.00

Salami, Chicken & Chilli Beef, Crushed Fennel Seeds & Red Onion

VEGETARIAN 11.00

Butternut Squash, Pine Nuts, Sage & Stilton (V)

All pizzas are served with a Mixed Salad

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.....	22.50
MONKFISH.....	23.50
DOVER SOLE.....	27.75

ADD A SAUCE

BEURRE NOISETTE.....	3.50
Brown Butter with Shallots, Capers, Brown Shrimps and Lobster (GF)	
BEURRE BLANC.....	2.00
White Butter Sauce with Olives (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

Choose a Whole Lobster 32.50 or Half a Lobster 18.50

LOBSTER THERMIDOR	Parmesan Cheese, Shallots, Brandy & English Mustard
LOBSTER NEWBURG	Marsala, Cognac and Cream (GF)
GRILLED LOBSTER	with Garlic Butter (GF)

All Served with Mixed Salad & Home Fried Chips

FRESH LOBSTER & CRAB SPAGHETTI

with Tomatoes, Garlic, Olive Oil & a Toasted Ciabatta Croûte

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)

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.

RUMP STEAK 10OZ.....	18.50
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 Home Fried Chips, Grilled Tomato and a Grilled Portobello Mushroom

SIDES

MIXED SALAD WITH BALSAMIC DRESSING.....	2.50
BARNACLES CHIPS WITH MALDON SEA SALT.....	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 BÉARNAISE SAUCE.....	3.50
CHANTENAY CARROTS WITH AN ORANGE BUTTER & CARAWAY SEEDS.....	3.50
GARLIC & ROSEMARY CIABATTA & CHEESE.....	3.50

MAINS

ROAST AUBERGINE & COURGETTE SPAGHETTI.....	10.50
with Tomatoes, Basil & Parmesan (V)	
SOFT CHEESE AND SPINACH RAVIOLI.....	11.00
with Burnt Butter, Sage and Parmesan (V)	
COQ AU VIN.....	13.00
Bone in Chicken Thighs with Smoked Bacon, Baby Onions, Button Mushrooms & Mash	
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)	
ASPARAGUS RISOTTO.....	12.00
with Saffron, Parmesan, Truffle and Chives (V) (GF)	
BRAISED SHOULDER OF SPRING LAMB RAGÓUT.....	16.50
with Tomato, Garlic and Sauté Gnocchi	