

## OYSTERS

### OYSTERS

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 FISH BASKET FOR TWO** ..... 17.00  
Tempura Tiger Prawns, Salt & Pepper Calamari and Sesame Crusted Fishcakes with Tartar Sauce, Sweet Chilli Sauce & Pea Purée

**ENGLISH CHARCUTERIE BOARD FOR TWO** ..... 17.00  
Oxspings Air Dried Ham, Deli Farm Cornish Coppa, Somerset Sage and Mustard Salami with Lincolnshire Poacher Cheddar, Balsamic Pickled Onions, Bloomer & Melton Mowbray Pork Pie

**SOUP OF THE DAY** ..... 6.00  
with Baguette and Butter

**SALT & BLACK PEPPER TEMPURA CALAMARI** ..... 7.50  
with a Garlic Mayonnaise

**GRILLED JERK CHICKEN KEBABS** ..... 8.00  
on Cumin Flatbread with a Tomato and Cucumber Salsa, Mint and Preserved Lemon

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

**BRAISED TAMWORTH PORK** ..... 10.00  
from the Cheek with King Scallop, Porchetta stuffed with Sage & Onion, Bramley Apple & Crackling (GFA)

**MOULES MARINIÈRE (MAIN WITH CHIPS)** ..... 7.50/15.00  
cooked in Shallots, Garlic & Cream with Baguette (GFA)

**BEETROOT FALAFEL** ..... 7.50  
with Pickled Chickpeas, Coriander Bulgar Wheat and Roasted Feta (V)(GF)

**SHELLFISH TERRINE** ..... 9.50  
Smoked Salmon, Lobster and Crayfish Terrine with Pickled Shallots and Capers (GF)

**SEARED CARPACCIO OF VENISON LOIN** ..... 9.00  
with Parmesan Beignets, Parmesan Oil and Black Pepper (GFA)

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

**SESAME CRUSTED FISHCAKES** ..... 8.00  
with Wasabi Mayonnaise and an Asian Slaw

**TIGER PRAWN SATAY** ..... 8.00  
with Peanut Sauce, Coconut and Chilli with Dry Roasted Peanuts and Coriander (GFA)

**GRILLED PORTOBELLO MUSHROOM** ..... 7.50  
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 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** ..... 3.85

**GARLIC & ROSEMARY CIABATTA & CHEESE** ..... 3.95

**GREEN BEANS WITH TOASTED ALMONDS** ..... 3.50

**TENDERSTEM BROCCOLI WITH BÉARNAISE SAUCE** ..... 3.50

**CHANTENAY CARROTS WITH AN ORANGE BUTTER & CARAWAY SEEDS** ..... 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** ..... 17.50

**SWORDFISH STEAK** ..... 19.50

**SEA BASS WHOLE ON THE BONE** ..... 17.50

**SEA BASS FILLETS** ..... 17.50

**COD FILLET** ..... 17.50

**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 Prawns and Lobster (GF)

**BEURRE BLANC** ..... 2.50  
White Butter Sauce with Chives (GF)

**SALSA VERDE** ..... 2.50  
Green Sauce with Mint, Basil, Parsley & Capers (GF)

**ANCHOVY BUTTER** ..... 2.50  
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 (GF)  
Served with Mixed Salad & Home Fried Chips

### 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 33.75 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 (30Z EACH)** ..... 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 ..... 13.75

### ADD A SAUCE

**PEPPERCORN** ..... 2.50  
Pepper, Brandy, Cream Jus & Butter (GF)

**BORDELAISE** ..... 2.50  
Red Wine & Beef Reduction, Carrots, Celery & Shallots (GF)

**BÉARNAISE** ..... 2.50  
Egg Yolk Base with Clarified Butter, Tarragon, Chervil, Shallots & Cayenne Pepper (GF)

**TRUFFLE BUTTER** ..... 2.50  
Salted Butter with 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** ..... 11.00  
Tomatoes & Basil Leaf (V)

**TANDOORI CHICKEN** ..... 12.50  
Tandoori Chicken, Sweet Jalapenos, Roast Aubergine and Coriander Seeds

**PEPPERONI** ..... 12.00  
Pepperoni, Rosemary, Black Pepper and Fennel Seeds

**VEGETARIAN** ..... 12.00  
Goats Cheese, Truffle Honey and Spinach (V)

## MAINS

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

**VEGETARIAN SUET PUDDING OF PUY LENTIL AND GOATS CHEESE** ..... 11.00  
served with Tender Stem Broccoli and Hollandaise Sauce (V)

**COCONUT CURRIED MONKFISH & TIGER PRAWNS** ..... 18.50  
Served with Lemongrass Braised Rice and an Onion Bhaji (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** ..... 18.50  
with Creamed Mash, Braised Cabbage and Pancetta with a Cider Jus (GF)

**MUSHROOM RISOTTO** ..... 14.00  
with Parmesan, Spinach, Truffle and Chives (V)(GF)

**POT ROAST CHICKEN** ..... 15.50  
Poached Breast of Chicken with Root Vegetables in Chicken Broth, Toulouse Sausage, Pork Belly and a Dijon Mustard and Caper Sauce

**BRAISED SHIN OF BEEF OSSOBUCO** ..... 18.50  
with Green Olives and Fennel, Mashed Potato & Parsley and Lemon

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