

OYSTERS

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with Red Wine Vinegar & Shallots

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with 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 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 (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 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 Croutons (GFA)

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

APPETISERS

BASKET OF BREAD FOR 2 PEOPLE 3.75
Hambleton Bakery Rolls and Butter

PUTTANESCA OLIVES 2.95
with Capers and Sun Blushed Tomatoes

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.

STAY CONNECTED

 /BARNACLESRESTAURANT

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 @BARNACLESAS

 BARNACLES RESTAURANT & BAR BISTRO

#LOVEBARNACLES

SUNDAY ROASTS

12HR SLOW ROASTED SIRLOIN OF AUBREY ALLEN BEEF 16.00
with a Yorkshire Pudding & Red Wine Jus

ROSEMARY ROAST RUMP OF ENGLISH LAMB 16.00
with a Red Wine Jus

ROAST CUTLET OF TAMWORTH PORK 16.00
with a Red Wine Jus

GARLIC & THYME ROAST SUPREME OF CHICKEN 15.50
With Sage & Onion Stuffing and Gravy

All Roasts are Served with Garlic & Rosemary Roast Potatoes and Seasonal Greens

#LeaveTheRoastToUs

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 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

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 32.50 each

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)

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

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)

SIDES

GARLIC & ROSEMARY ROAST POTATOES 2.50

MIXED SALAD WITH BALSAMIC DRESSING 2.50

BARNACLES CHIPS WITH MALDON SEA SALT 3.50

BLACK PEPPER & 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 BERNAISE SAUCE 3.50

CHANTENAY CARROTS WITH AN ORANGE BUTTER & CARAWAY SEEDS 3.50