

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 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 7.50
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)

APPETISERS

BASKET OF BREAD FOR 2 PEOPLE 3.75

PUTTANESCA OLIVES 2.95

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

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 Red Wine Jus

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 17.50

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

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)

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

MOULES MARINIÈRE 15.00
cooked in Shallots, Garlic and Cream Served with Chips (GFA)

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

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

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 BÉRNAISE SAUCE 3.50

CHANTENAY CARROTS WITH AN ORANGE BUTTER & CARAWAY SEEDS 3.50

(V) VEGETARIAN (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE