

OYSTERS

NATURAL OYSTERS
with Red Wine Vinegar & Shallots

NATURAL OYSTERS
with a Coriander & Chilli Dressing

HOT OYSTERS KILPATRICK
(Bacon, Tomato & Worcester Sauce)

HOT BREADED OYSTERS ROCKEFELLER
(Parsley, Rich Butter Sauce & Breadcrumbs)

ALL 2.50 EACH

**HALF A DOZEN NATURAL OYSTERS
WITH LEMON**

12.50

Starters

SOUP OF THE DAY	5.95
PAN FRIED WHOLE TIGER PRAWNS	10.00
with Sweet Chilli Sauce, Coriander & Lemon	
PRAWN, CREVETTE & CRAB TIAN	8.00
with Roasted Red Peppers, Chervil Mayonnaise and Marie Rose Sauce	
COQUILLES ST-JACQUES	10.00
served in a half shell with Scallops & Crayfish Tails in a Cheese Sauce	
MOULES PROVENCAL	7.50
with Tomato, Garlic & Olive Oil with Basil and Pine Nuts	
SMOKED HADDOCK FISHCAKE	7.00
with Spring Onion & a Pea & Pancetta Fricassée	
DUCK LIVER PARFAIT	7.25
with Beetroot Chutney, Crisp Breads & Pickled Beetroot	
GALANTINE OF CORNFED CHICKEN	8.00
with Black Pudding, Girolles à la Grecque and a Pancetta Crisp	
BRAISED PORK TERRINE	8.00
with Wholegrain Mustard, Piccalilli and Apple Purée with Wild Rocket	
MINI BAKED CAMEMBERT	8.00
with Garlic, Rosemary & Truffle Oil, Onion Chutney, Quince Jelly & Croûtes (V)	
CHAR GRILLED CHICORY & BEETROOT SALAD	6.50
with Beetroot Carpaccio, Walnuts, Roquefort and a Honey & Mustard Dressing (V)	
CARROT, SWEETCORN & SPRING ONION PANCAKE	7.00
with Sweet Red Onion Hummus & Roasted Feta (V)	
BARNACLES SHARING BOARD FOR TWO	15.00
with Grilled Crevettes, Iberico Salami with Fennel, Parma Ham, Baby Mozzarella, Olives & Ciabatta	

FROM THE LOBSTER POT

Choose a Whole Lobster £32.50 or Half £18.50

LOBSTER THERMIDOR
Parmesan Cheese, shallots, Brandy & English Mustard

LOBSTER NEWBURG
Marsala, Cognac and Cream

GRILLED LOBSTER
with Garlic Butter

All Served with a Mixed Salad & Triple Cooked Chips with Maldon Sea Salt

COCONUT CURRIED LOBSTER
Served with Lemon Grass Braised Rice

FRESH LOBSTER & HAND PICKED CRAB SALAD
with a Mango, Chilli, Lime and Ginger Dressing, Mixed Leaves & New Potatoes ---- Whole or Half 32.50 / 18.50

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
SALMON FILLET	16.85
BREAM FILLETS	17.50
SWORDFISH STEAK	17.50
SEA BASS WHOLE ON THE BONE	17.50
SEA BASS FILLETS	17.50
LEMON SOLE WHOLE ON THE BONE	18.50
TRIO OF FISH	22.50
MONKFISH	23.50
COD FILLET	15.85
DOVER SOLE WHOLE ON THE BONE	27.75

ADD A SAUCE

BEURRE BLANC	1.75
White Butter Sauce with Chives	
PUTTANESCA	1.75
Tomatoes, Capers, Black Olives & Olive Oil	
BEURRE NOISETTE	1.75
Brown Butter with Shallots & Capers	
FRICASSÉE	3.50
White Wine Cream Sauce with Lobster & Brown Shrimps	

Served with Triple Cooked Chips & Seasonal Green Vegetables

STEAKS & GRILLS

Using only the very best of Butchers, our locally sourced Beef Steaks are Dry-Aged to a minimum of 28 days to maximise on texture and intensify flavour.

RUMP STEAK 10 OZ	18.00
SIRLOIN STEAK 8 OZ	22.50
RIB EYE STEAK 10 OZ	24.50
FILLET STEAK 7 OZ	26.50
PAN ROAST FREE RANGE CHICKEN BREAST	15.00
ENGLISH LAMB RUMP	17.00

MAKE IT 'SURF & TURF'

Add Half a Lobster with Garlic Butter.....**13.50**

ADD A SAUCE

PEPPERCORN	1.75
Pepper, Brandy, Cream Jus & Butter	
BORDELAISE	1.75
Red Wine & Beef Reduction, Carrots, Celery & Shallots	
BÉARNAISE	1.75
Egg Yolk Base with Clarified Butter, Tarragon, Chervil, Shallots & Cayenne Pepper	
CHIMICHURRI DIP	1.75
Spicy Argentinian Style Dip with White Wine, Parsley, Oregano, Garlic, Shallots & Chilli	

Served with Triple Cooked Chips, Grilled Tomato & a Grilled Portobello Mushroom

Bistro Style

ROAST AUBERGINE & COURGETTE SPAGHETTI	10.50
with Tomatoes, Basil & Parmesan (V)	
BUTTERNUT SQUASH, SPINACH & BLACK LENTIL DAHL	10.75
with Yoghurt, Coriander & Lemongrass Braised Rice (V)	
SMOKED HADDOCK & GARLIC MUSHROOM TAGLIATELLE	12.95
with Parmesan Cream	
BARNACLE'S BURGER IN A BRIOCHE BUN	12.85
with Relish, Cheese, Lettuce & Cornichons Served with Chips & Homemade Slaw	
HAND BATTERED FISH & CHIPS	13.95
with Pea Purée and Tartar Sauce	
SLOW COOKED LAMB SHANK	16.50
with Rosemary, Garlic Chorizo and Butter Beans and Creamed Mash	
FRESH LOBSTER & CRAB SPAGHETTI	15.95
with Tomatoes, Garlic, Olive Oil & a Toasted Ciabatta Croûte	
MOULES MARINIÈRE	13.95
with Shallots, Garlic and Cream Served with Chips	
WILD MUSHROOM & SPINACH RISOTTO	12.00
with Parmesan and Truffle Butter (V)	
BRAISED HAUNCH OF VENISON IN RED WINE	16.50
with Pancetta, Baby Onions and Creamed Mash	

STONE BAKED PIZZAS

Our Homemade Hand Stretched Pizzas are Baked in our Stone Pizza Oven. All Pizzas are topped with a classic Tomato & Basil Sauce with Oregano & Grated Mozzarella

MARGHERITA ---- Tomatoes & Basil Leaf (V).....	10.00
PEPPERONI ---- Pepperoni, Black Pepper, Rosemary & Onion.....	11.00
NEAPOLITAN ---- Anchovies, Capers and Black Olives.....	11.00
VEGETARIAN ---- Butternut Squash, Pine Nuts, Sage & Stilton (V).....	11.00
GARLIC CHICKEN ---- Chargrilled Chicken, Mushroom & Sweetcorn with Garlic Butter.....	12.00
MEAT FEAST ---- Salami, Chicken & Chilli Beef with Crushed Fennel Seeds & Red Onion.....	12.00

All Pizzas are Served with a Mixed Salad

Sides

MIXED SALAD 2.50 TRIPLE COOKED CHIPS WITH MALDON SEA SALT 2.50
SEASONAL GREEN VEGETABLES 2.50 ROSEMARY & GARLIC BREAD 3.85
CHEESY GARLIC BREAD 3.85