

OYSTERS

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with Red Wine Vinegar & Shallots

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with a Coriander & Chilli Dressing

HOT OYSTERS KILPATRICK

Bacon, Tomato & Worcestershire 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 Smoked Haddock 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

KOREAN BBQ CHICKEN SKEWERS 8.00
with Sesame Seeds, Pickled Beansprout Salad, Coriander & Spring Onion (GF)

SMOKED DUCK TERIYAKI 9.00
with Stir-Fried Pak Choi and a Soy and Ginger Dressing and Roasted Peanuts (GF)

GRILLED PORTOBELLO MUSHROOM 7.50
with Welsh Rarebit, Baby Leaf Salad & Basil Pesto (VEA)(GF)

MOULES MARINIÈRE 7.50
cooked in Shallots, Garlic & Cream with Baguette (GFA)

HAM HOCK & CHICKEN TERRINE 9.00
Salt Baked Candy Beetroot and Pickled Quails' Egg (GFA)

PRESSED SCOTTISH SALMON 9.50
with Tarragon & Chervil, Crayfish & Tomato Salsa and Chive Crème Fraîche (GFA)

PAN FRIED TIGER PRAWNS 9.00
in Sweet Chilli Sauce with Herbed Salad and Lime (GF)

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

SMOKED HADDOCK FISHCAKE 8.00
with a Pea and Pancetta Fricassée & Crispy Pancetta

PAN FRIED FILLET OF SEABASS 9.00
with Coriander Crushed Potato, Coconut & Ginger Dahl and an Onion Bhaji (GF)

COMPRESSED WATERMELON 7.50
with Roasted Feta, Minted Cous Cous, Coriander, Lemon Oil and Pomegranate (VEA)(GF)

SIDES

BASKET OF BREAD FOR 2 PEOPLE (V) 3.75

PUTTANESCA OLIVES (V)(GF) 3.25

MIXED SALAD WITH BALSAMIC DRESSING (V) 2.50

BARNACLES CHIPS WITH MALDON SEA SALT(V) 3.50

BLACK PEPPER AND PARMESAN SWEET POTATO FRIES (V)(GFA) 3.50

NEW SEASON POTATOES (V)(GF) 3.00

GARLIC & ROSEMARY CIABATTA (V) 3.85

GARLIC & ROSEMARY CIABATTA & CHEESE (V) 3.95

GREEN BEANS WITH TOASTED ALMONDS(V)(GF) 3.50

TENDERSTEM BROCCOLI WITH BÉARNAISE SAUCE (V)(GF) 3.50

CHANTENAY CARROTS WITH AN ORANGE BUTTER & CARAWAY SEEDS (V)(GF) 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 17.75

BREAM FILLETS 17.75

SALMON FILLET 17.75

SWORDFISH STEAK 19.75

SEA BASS WHOLE ON THE BONE 17.75

SEA BASS FILLETS 17.75

COD FILLET 17.75

LEMON SOLE WHOLE ON THE BONE 19.75

TRIO OF FISH 23.75

MONKFISH 23.75

DOVER SOLE 27.75

HALIBUT 23.75

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

All fish can be made gluten free

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 35.95 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 14.50

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)

BBQ CHICKEN 12.50
BBQ Chicken, Sweet Roasted Peppers, Coriander Seeds and Sriracha Sauce

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 12.00
with Tomatoes, Basil & Parmesan (V)(VEA)

TENDERSTEM BROCCOLI AND PUY LENTIL RED THAI CURRY 12.00
served with Coconut Rice and Kaffir Lime Leaves (VE)(GF)

COCONUT CURRIED MONKFISH & TIGER PRAWNS 20.50
Served with Lemongrass Braised Rice and an Onion Bhaji (GF)

BARNACLE'S CHEESE & BACON BEEF BURGER 13.50
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 15.00
with Pea Purée and Tartar Sauce

CHARGRILLED CUTLET OF TAMWORTH PORK 19.00
with Roasted Heritage Carrots, Bubble and Squeak and Cider Jus (GF)

WILD MUSHROOM RISOTTO 14.50
with Parmesan, Spinach, Truffle and Chives (V)(GF)

CHICKEN & WILD MUSHROOM CARBONARA 16.00
with Pancetta, Fresh Tagliatelle and Parmesan Cream Sauce

MOROCCAN SPICED LAMB RUMP 19.00
with Saffron Chickpeas, Almonds and Herbed Sauce (GF)

FRESH LOBSTER & CRAB SPAGHETTI 20.50
with Tomatoes, Garlic, Olives & a Toasted Ciabatta Croûte

PAN FRIED FILLETS OF BASS NICOISÉ 17.50
with Olives, Green Beans, Boiled Egg and Ratté Potatoes (GF)

MOULES MARINIÈRE 15.50
cooked in Shallots, Garlic & Cream with Baguette (GFA)