

## OYSTERS

### OYSTERS

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 CAMEMBERT ..... 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)

## APPETISERS

### BASKET OF BREAD FOR 2 PEOPLE (V) ..... 3.75

### PUTTANESCA OLIVES (V)(GF) ..... 3.25

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

 BARNACLESRESTAURANT

 @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 ..... 17.75

### 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

## 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)

### PAN FRIED FILLETS OF BASS NICOISÉ ..... 17.50

with Olives, Green Beans, Boiled Egg and Ratte Potatoes (GF)

### HAND BATTERED FISH & CHIPS ..... 15.00

with Pea Purée and Tartar Sauce

### MOULES MARINIÈRE ..... 15.50

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

### WILD MUSHROOM RISOTTO ..... 14.50

with Parmesan, Spinach, Truffle and Chives (V)(GF)

### FRESH LOBSTER & CRAB SPAGHETTI ..... 20.50

with Tomatoes, Garlic, Olives & a Toasted Ciabatta Croûte

## SIDES

### GARLIC & ROSEMARY ROAST POTATOES (V)(GF) ..... 2.50

### MIXED SALAD WITH BALSAMIC DRESSING (V)(GFA) ..... 2.50

### BARNACLES CHIPS WITH MALDON SEA SALT (V) ..... 3.50

### BLACK PEPPER & 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 BÉRNAISE SAUCE (V)(GF) ..... 3.50

### CHANTENAY CARROTS WITH AN ORANGE BUTTER & CARAWAY SEEDS (V)(GF) ..... 3.50

(VE) VEGAN (VEA) VEGAN AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE