

# SUNDAY LUNCH MENU

## STARTERS

- OYSTER (INDIVIDUAL)** served on crushed ice, cherry mignonette and Thai style dressing £3.50 (GF)(DF)
- SALT AND PEPPER CALAMARI**, Rice noodle salad, sweet chilli sauce £10 (GF)
- BAJA STYLE FISH TACOS**, pickled vegetables, chipotle sour cream £11 (DFA)
- THAI STYLE CRAB AND SALMON FISHCAKES**, Coconut and satay sauce, Thai basil £12(DF)
- CLASSIC MOULES MARINIERE**, Steamed with white wine cream sauce, shallots, garlic, crusty bread £12 (GFA)(DFA)
- BEEF & WOKEY HOLE CHEDDAR CROQUETTE**, Caramelised onion ketchup, pickled enoki mushroom £11
- GARLIC PAN FRIED KING PRAWNS**, Garlic and herb butter, sourdough croûte £11 (GFA)
- BAKED PETIT CAMEMBERT**, Fermented hot honey, herb crostini £11 (GFA)
- WILD MUSHROOM RISOTTO**, Forested mushrooms, spinach, parmesan £8.50 (GF)(V/VEA)
- LOBSTER NACHOS**, Chilli, tortilla chips, rich queso sauce, salsa £14(GF)
- CHARGRILLED OCTOPUS**, Mojo rojo, sauté peppers, chimichurri £12 (DF)(GF)
- LOBSTER PARFAIT**, Smoked pepper relish, sourdough crumbs, wild garlic oil £12 (GFA)
- SPICED VEGETABLE SAMOSA**, Mint coriander, cucumber salad, mango gel £11 (DFA)(V)(VEA)
- SALAD OF SERRANO HAM**, Burrata and roasted peaches, pistachio, roquette and lemon dressing £9 (GF)
- BARNACLES FISH BASKET FOR 2**, Salt & pepper calamari, garlic king prawns, crab & salmon fishcakes, sweet chilli sauce, garlic aioli £28

## MAINS

- BEER BATTERED HADDOCK**, home style cut chips, pea and mint crush, tartare sauce £18 (DF)
- WILD MUSHROOM RISOTTO**, Forested mushrooms, spinach, parmesan £16.50 (GF)(V/VEA)
- AUBERGINE CHICKPEA & TOMATO BHUNA**, Spiced tomato ragu, braised rice, mini poppadom £16 (V/VE)(DF)(GF)
- CLASSIC MOULES MARINIERE**, Skin on fries, steamed with white wine cream sauce, shallots, garlic £19 (GF)(DFA)
- CATCH OF THE DAY(WHOLEFISH)**, Sauté new potatoes, chicken butter clam sauce £31 (GF)

## SUNDAY ROASTS

- ROAST TURKEY**, £19    **ROAST LOIN OF PORK**, £18
- LOCALLY SOURCED SLOW ROASTED LOIN OF BEEF**, £22    **TRIO OF MEATS**, £24
- NUT ROAST**, £16 (V/VEA)

All roasts are served with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, red wine gravy

## FISH FROM THE GRILL

SALMON FILLET	£29 (GF)
SEABASS FILLETS	£29 (GF)
TUNA STEAK	£29 (GF)
COD	£29 (GF)
MONK	£29(GF)
HALIBUT	£29(GF)
TRIO OF FISH (3 FILLETS)	£32 (GF)

### Choose a sauce

*Yuzu & Champagne (GF) Sauce Verge (GF/DF) Provençal (GF/DF) Shellfish & peppercorn*

## FROM THE LOBSTER POT

**LOBSTER AND MUSSEL MOQUECA**, Coconut, coriander and lime sauce, tomato salsa £31 (GF)(DF)

**LOBSTER AND KING PRAWN LINGUINE** Putanesca sauce, olives, capers & chilli £31 (GF) (DF)

**BARNACLES CLASSIC WHOLE LOBSTER THERMIDOR\***, Lobster pieces, rich mornay sauce, skin on fries and tender stem broccoli £51

**LOBSTER & TRUFFLE MAC 'N' CHEESE**, Three cheese sauce, pangritata topping (Italian flavoured bread crumbs) £31

**WHOLE GRILLED LOBSTER\***, Garlic butter £49

*\*Served with skin on fries and tender stem broccoli*

## SIDES

Marinated pitted olives - £3.95 (V/VE/GF)

Basket of bread for two - £3.95 (GFA)

Garlic, herb and rosemary sourdough - £5 (add cheese £5.50)

Chargrilled Mediterranean vegetables - £4.50

Buttered new potatoes - £5

Skin on fries - £5.50

Homemade skin on chunky chips - £5.50

Mixed seasonal vegetables - £4.50

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**V = Vegetarian, VE/VEA = Vegan/Vegan alternative available, GF/GFA = gluten free/gluten free available, DF/DFA = dairy free/dairy free available**

We recognize that some of our guests have specific dietary needs. Please ask a member of our team before ordering, we will be happy to advise you and answer any questions. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.

Although every care has been taken to remove all shell, shot and bones some small pieces may remain.

An optional 10% service is added to tables in excess of 8 guests. All customer gratuities are shared out equally amongst all staff.

On busy days food may be subject to a short wait. We appreciate your patience and hope you appreciate quality food and efficient service.