

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 TACO'S**, 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 & WOOKEY 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 and cucumber salad, mango gel £11 (DFA)(V)(VEA) £8
- 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

- PAN ROASTED COD LOIN**, Potato fondant, Japanese greens, miso chickpea, yuzu Champagne sauce £26 (GF)
- ROAST MONKFISH TAIL**, Potato terrine, charred tender stem, butternut squash purée, shellfish peppercorn sauce £29 (GF)
- PAN FRIED HALIBUT**, Crushed herb potatoes, fennel purée, wild mushrooms & samphire lemongrass butter sauce £29 (GF)
- BEER BATTERED HADDOCK**, Home style cut chips, pea and mint crush, tartare sauce £18 (DFA)
- ROAST CANNON OF LAMB**, (served pink), Lamb croquette, pea purée, summer vegetables, madeira sauce £28(DF)
- PAN ROASTED CHICKEN SUPREME**, Olive oil mash, roasted shallots, chicken butter sauce £22 (GF)
- WILD MUSHROOM RISOTTO**, Forested mushrooms, spinach, parmesan £16.50 (GF)(V)(VEA)
- AUBERGINE CHICKPEA & TOMATO BHUNA**, Spiced tomato ragu, braised rice, mini poppadom £16 (VE)(DF)(GF)
- CATCH OF THE DAY (WHOLE FISH)**, Sauté new potatoes, garlic green beans, chicken butter clam sauce £31 (GF)
- CLASSIC MOULES MARINIERE**, Skin on fries, steamed with white wine cream sauce, shallots, garlic £19 (GF)(DFA)

FISH FROM THE GRILL

SALMON FILLET	£29 (GF)
SEABASS FILLETS	£29 (GF)
TUNA STEAK	£29(GF)
TRIO OF FISH (3 FILLETS)	£32(GF) Please ask for today's selection

All served with skin on fries, chargrilled Mediterranean vegetables, lemon wedge

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 (GFA) (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 (GF)

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

MEAT FROM THE GRILL

7OZ FILLET STEAK	£36 (GFA)
8OZ SIRLOIN STEAK	£30 (GFA)

MAKE IT 'SURF AND TURF'- add half a lobster coated in garlic butter, £20 (GF)

All served with skin on fries, watercress, beer battered onion rings.

Choose a sauce

Peppercorn (GF) Chicken and Madeira sauce (GF/DF) Port and stilton (GF)

Sides

Marinated pitted olives - £3.95 (V/VE/GF)	Buttered new potatoes - £5
Basket of bread for two - £3.95 (GFA)	Skin on fries - £5.50
Chargrilled Mediterranean vegetables - £4.50	Mixed seasonal vegetables - £4.50
Radicchio and watercress salad - £4	Home style chunky chips - £5.50
Garlic, herb and rosemary sourdough - £5 (add cheese £5.50)	

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.