
BARNACLES

SET MENU

2 COURSES £25 | 3 COURSES £29.95

STARTERS

KARAAGE CHICKEN BITES

Rocket salad, Katsu curry mayonnaise

WILD MUSHROOMS ON TOAST (V)

Truffle cream and parmesan

BAKED CAMEMBERT (GFA)

Fermented hot honey, herb crostini

SMOKED HADDOCK CHOWDER

Crispy leeks, dill oil

SALT & PEPPER CALAMARI (GF)

Sweet chilli sauce, charred lemon

MAINS

PAN FRIED CHICKEN SUPREME

Fondant potato, tender stem broccoli, chicken sauce

TIGER PRAWN CURRY

Basmati rice and poppadom

MEDITERRANEAN VEGETABLE PASTA (GF)

Tomato and basil sauce

BARNACLES FISH PIE

Prawns, smoked haddock and salmon topped with creamy mash

BEEF STROGANOFF

Brandy, mustard & tarragon sauce, wild mushrooms & braised rice

DESSERTS

STICKY TOFFEE PUDDING

Salted butterscotch sauce, vanilla ice cream (GF)(DFA)

MILK CHOCOLATE DELICE

Espresso gel, whipped yoghurt, chocolate crumb

ORANGE & HONEY CHEESECAKE

Orange gel, candied orange, honey ice cream

LEMON VERBENA CRÈME BRÛLÉE

Cardamom & orange sable (GF)

TRIO OF ICE CREAM

Please ask for today's flavours (V)(GFA)

ALLERGEN KEY:

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

We recognise 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.

BARNACLES

RESTAURANT & BAR BISTRO

est 1992

