

# BARNACLES RESTAURANT

## MAIN MENU

### STARTERS

INDIVIDUAL OYSTER served on crushed ice Ponzu and pomegranate; honey vinaigrette £3.50 each (GF)(DF)

STICKY BBQ CHICKEN WINGS, coleslaw and salad £8.50

CLASSIC MOULES MARINIERE, steamed with white wine and cream sauce, garlic, crusty bread £9 (GFA)(DFA)

PAN FRIED KING PRAWNS, garlic and herb butter, sourdough croute £9 (GFA)

SMOKED HADDOCK AND SALMON FISHCAKES, chowder sauce, crispy leeks, burnt leek oil £9

PAN SEARED SCALLOPS, cauliflower, yuzu and lemon grass £14 (GF)

BAKED CAMEMBERT, chorizo jam, herb crostini £8.50

SALT AND PEPPER CALAMARI, rice noodle salad, sweet chili sauce £9 (GF)

CONFIT DUCK CROQUETTE, cherry ketchup, confit bell pepper, leaf salad £9

SPICED CORN FRITTERS, charred sweetcorn, sweetcorn puree, pickled shallots £8 (DFA)(V)(VEA)

TEMPURA CAULIFLOUR SHOOT, Tonkatsu sauce, crushed hazelnuts £7.50 (VE)(V)(GF)

BARNACLES FISH BASKET FOR 2 salt and pepper calamari, garlic king prawns, smoked haddock and salmon fishcakes, sweet chilli sauce, garlic aioli £23

### MAINS

PAN FRIED MONKFISH TAIL, fondant potato, charred courgette, tikka masala sauce £27 (GF)

PAN FRIED SEABASS, dill crushed potatoes, fennel and samphire, warm tartare sauce £25 (GF)

AUBERGINE CHICKPEA AND TOMATO BHUNA, spiced tomato ragu, braised rice,  
mini poppadom £16 (VE)(DF)(GF)

ROASTED SALMON SUPREME, Japanese greens, potato terrine, ponzu £25 (GF)

PAN FRIED TRIO OF FISH (3 FILLETS), skin on fries and green beans, herb cream sauce £28 (GF)

SPICED CARROT WELLINGTON, market greens, red pepper coulis £15 (DF)

PAN ROASTED CHICKEN SUPREME, confit leg bonbon, celeriac puree, charred sweetcorn, chicken jus £21

TAMWORTH PORK CHOP, sweet potato puree, chorizo rosti, red cabbage, pear, red wine sauce £24 (GF)

### FROM THE LOBSTER POT

#### WHOLE GRILLED LOBSTER

Garlic & herb butter, skin on fries and green beans £49 (GF)

#### BARNACLES CLASSIC WHOLE LOBSTER THERMIDOR

Gruyere and Dijon cream, skin on fries and green beans £51

## BISTRO CLASSICS

FISH AND CHIPS, mushy peas, tartare sauce and lemon wedge £17 (DF)

CLASSIC MOULES MARINERE, steamed with white wine cream sauce, garlic, skinny fries £18 (DFA)(GFA)

MOVEING MOUNTAIN PLANT BURGER, smoked cheese, pickles, fries and truffle mayo £15 (VE)(GFA)(V)

BARNACLES FISH PIE, prawns, smoked haddock and salmon topped with creamy mash, market vegetables £16

CHICKEN LEEK AND HAM PIE, new potatoes, seasonal vegetables and gravy £16

BRAISED BLADE OF BEEF, creamy mash, roast carrots, red wine sauce £17 (GF)

MUSHROOM ALFREDO PENNE, truffle, cream and parmesan £14 (V)(GF)

BUTTER ROASTED TURKEY, pigs in blankets, roast potatoes, carrots, parsnips,  
Yorkshire pudding, house gravy £19 (GFA)

TIGER PRAWN CURRY, basmati rice, popadom, fragrant coconut sauce £16 (GF)

BARNACLES WAGYU BEEF BURGER, crispy pancetta, smoked pepper jack cheese, burger sauce £17.50 (GFA)

## FROM THE GRILL

7OZ FILLET STEAK £36 (GFA)

8OZ SIRLOIN STEAK £30 (GFA)

*Choose a sauce: Peppercorn (GF) ~ Bordelaise (GF) ~ Smoked garlic cream (GF)*

*Both served with skin on fries, beer battered onion rings, truffle, parmesan and watercress salad*

### MAKE IT 'SURF AND TURF' - ADD

*half a lobster coated in garlic butter £20 (GF)*

*Tiger Prawns £9 (GF)*

## SIDES

Basket of bread for two £5 (GFA)

Skin on fries £5 (GF)(DF)

Buttered new potatoes £5 (GF)

Homestyle chunky chips £5 (DF)(GF)

Mixed seasonal vegetables £4 (GF)

Watercress truffle parmesan salad £4 (GF)

Beer battered onion ring £5

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

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

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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.*