

Barnacles Restaurant

Sunday Menu

FISH FROM THE GRILL

SALMON £28

SEABASS £25

MONK FISH £30

TRIO OF FISH £28.50

ALL SERVED WITH ASPARAGUS, SKIN ON FRIES & YUZU SAUCE

MAINS

FISH & CHIPS mushy peas, tartare sauce vinegar gel, lemon (DF/GF) £18

PRAWN & NDUJA LINGUINE parmesan cream sauce, fresh herbs £18.50

SUMMER VEGETABLE PENNE summer squash, wild garlic pesto (V/VE/DF/GF) £15.50

SQUASH & LENTIL WELLINGTON herb mash, market vegetables, spiced butternut velouté (v) £16

FROM THE LOBSTER POT

WHOLE GRILLED LOBSTER garlic & herb butter, skin on fries, green beans (GF) £49

BARNACLES CLASSIC WHOLE THERMIDOR gruyere & Dijon cream, skin on fries & green beans (GF) £51

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

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STARTERS

OYSTERS ON ICE rhubarb vinaigrette, coconut, lime & chilli dressing (3 for £10 or 6 for £16) (GF/DF)

GRILLED LAMB KOFTA chilli ketchup, coriander salad, warm flat bread £9 (DF)

PAN FRIED KING PRAWNS Cajun spiced pepper sauce, charred sourdough £10 (DF/GFA)

MOULES MARINIÈRE cider, leeks, cream sauce £10 (GFA/DFA)

BUFFALO CHICKEN TENDERS watermelon hot sauce, garden salad £8.50

BUTTERMILK FRIED CALAMARI middle eastern spices, preserved lemon yoghurt £9 (GF)

HERD BAKED CAMEMBERT hot honey peaches, croutes £8.50 (GFA)

PAN ROASTED SCALLOP cauliflower & vanilla puree, puffed wild rice, tandoori cream £14 (GF/DFA)

ROASTED CELERIAC & GOATS CHEESE CROQUETTE date & walnut ketchup, micro herbs £8 (V)

CHARRED GRILLED OCTOPUS heritage tomatoes, Aguachilli & chilli £12 (DF/GF)

SMOKED HADDOCK & SALMON FISHCAKE warm tartare sauce, chive oil £9

CHARRED ASPARAGUS crispy duck egg, wild garlic velouté, soppressata £9 (VEA)

BARNACLES FISH BASKET FOR 2 calamari, Cajun tiger prawns, Smoked haddock & salmon fishcake £24.

SUNDAY ROASTS

ROAST TURKEY £19

ROAST LEG OF LAMB £22

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**