BARNACLES

RESTAURANT & BARBISTRO

STARTERS

OYSTERS ON CRUSHED ICE 3 FOR 10 OR 6 FOR 16

rhubarb vinaigrette, coconut, lime
& chilli dressing (GF/DF)

GRILLED LAMB KOFTA 9

chilli ketchup, coriander salad,
 warm flat bread (DF)

PAN FRIED KING PRAWNS 10

CLASSIC MOULES MARINIÈRE 10

BUFFALO CHICKEN TENDERS 8.50

watermelon hot sauce, garden salad

BUTTERMILK FRIED CALAMARI 9

middle eastern spices, preserved
 lemon yoghurt (GF)

HERB BAKED CAMEMBERT 9

hot honey peaches, croutes (GFA)

PAN ROASTED SCALLOPS 14

cauliflower & vanilla puree, puffed
wild rice, tandoori cream (GF/DFA)

ROASTED CELERIAC AND GOATS CHEESE CROQUETTE 8

CHARRED GRILLED OCTOPUS 12

heritage tomato, aguachile & chorizo (DF/GF)

SMOKED HADDOCK AND SALMON FISHCAKE 9

warm tartare sauce, chive oil

CHARRED ASPARAGUS 9

crispy duck egg, wild garlic
veloute, soppressata (VEA)

BARNACLES FISH BASKET FOR TWO 25

Buttermilk fried
calamari, cajun tiger
prawns, smoked
haddock & salmon
fishcake

MAINS

JERK SPICED MONKFISH TAIL 30

sweet potato, charred corn, crispy monkfish cheek, scotch bonnet sauce (GFA)

PAN FRIED SEABASS FILLETS 28

potato terrine, braised red onion, tempura scallop, mustard sauce (GF)

TRIO OF FISH 28.50

(fillets) sautéed asparagus, skin on fries, yuzu cream (GF)

BUTTERNUT AND LENTIL WELLINGTON 16

herb mash, market vegetables, spiced butternut valoute (V)

PAN ROASTED CHICKEN SUPREME 24

potato fondant, asparagus, wild mushrooms, tarragon & mustard sauce (GF)

PONZU AND HONEY GLAZED SALMON FILLET 28

PRAWN AND NDUJA LINGUINE 18.50

parmesan cream sauce, fresh herbs

ROASTED LAMB RUMP 25

braised belly, pea puree, summer vegetables, red current jus (GF)

BARNACLES FISH PIE 17.50

salmon, smoked haddock & prawns, mornay
sauce, market vegetables (GF)

BARNACLES WAGYU BEEF BURGER 18

BEER BATTERED FISH AND CHIPS 18

SUMMER VEGETABLE PENNE 15.50

summer squash, wild garlic pesto $({\tt V/VE/DF/GF})$

CLASSIC MOULES MARINIÈRE 18

Cider, leeks, cream sauce,
 skin on fries (GFA/DFA)

CRISPY CHICKEN STIR FRY 17.50

teriyaki noodles & Asian vegetables (GF)

BRAISED BEEF RIGATONI 17.50

pomodoro sauce, shaved parmesan (DF)

ALLERGEN KEY:

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

FROM THE LOBSTER POT

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

BARNACLES CLASSIC WHOLE LOBSTER THERMIDOR 51

gruyère & Dijon cream, skin on fries & green beans (GF)

FROM THE GRILL

70Z FILLET STEAK 36 (GFA) 80Z RIBEYE STEAK 30 (GFA)

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

Choose a sauce

Peppercorn (GF), Bordelaise (GF)
Blue Cheese (GF)

MAKE IT 'SURF AND TURF'

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

Add prawns (GF) £10

SIDES

Marinated pitted olives 3.95 (V/VE/GF)

Basket of bread for TWO 5 (GF/DFA)

Garlic, herb and rosemary sourdough 5 (with cheese 5.50)

Buttered New potatoes 5

Homemade skin on chunky chips 5

Skin on fries 5

Mixed seasonal vegetables 4 (GF)

Beer battered onion rings 5

watercress truffle parmesan salad 4 (GF)

We recognise that some of our guests have specific dietary needs. Please ask a member of our team before ordering and they 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 and therefore we appreciate your patience and hope you appreciate our quality and efficient service.

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