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# PASTA & PROSECCO

Wednesday evenings only.

**£19.50 EACH OR £23.50 WITH A DRINK**

(125ml house red/white, 175ml prosecco or a pint of lager)

## CAJUN CHICKEN PENNE

Cream sauce, peppers, parmesan (gf)

## TOMATO & MOZZERELLA RAVIOLI

Pomodoro sauce, basil pesto

## CRAB & PRAWN LINGUINE

White wine cream, capers, lemon

## BRAISED BEEF RIGATONI

Pomodoro sauce, grated pecorino (gfa)

## LOBSTER & TRUFFLE

Mac & cheese pangritata  
(£5 lobster supplement)

All dishes are served with garlic and rosemary sourdough.

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### ALLERGEN KEY:

**V= Vegetarian, VE/VEA = Vegan/Vegan alternative available, GF/GFA =  
gluten free/gluten free alternative available,  
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.

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# BARNACLES

RESTAURANT & BAR BISTRO

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BARNACLES RESTAURANT & BAR BISTRO

#LEAVETHE ROAST TOUS