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# DESSERTS

UNDER EACH DESSERT IS A SHOT THAT PAIRS WELL WITH  
THE ABOVE DESSERT

## STICKY TOFFEE PUDDING 7

toffee sauce, vanilla ice cream (GFA)

**Toffee Bonbon** | amaretto with Irish cream topped with fresh cream  
and chocolate dust 10

## STRAWBERRY ETON MESS 6.50

meringue, tonka bean Chantilly cream, raspberry sorbet (GF)

**Roseberry Cloud** | strawberry Monin with rose Tequila topped with  
whipped cream and chocolate dust 6

## BLACK FOREST CRÈME BRULEE 7

chocolate soil, cherry compote (GFA)

**Silky Mazzard** | Cherry Brandy with Disaronno topped with cream  
and Chocolate dust 10

## BLUEBERRY & LEMON CUSTARD TART 7

blueberry compote, candied lemon, Chantilly cream

**Citrus Moon** | Blueberry Monin and limoncello topped with fresh cream  
and chocolate dust 6

## CHESTNUT & ORANGE CHEESECAKE 6.50

candied orange, nut caramel, cinnamon syrup

**Slippery Barnacle** | Cointreau, Sambuka and Baileys Irish Cream topped  
with cream and chocolate dust 10

## BLACKCURRENT TORTE 6.50

dark chocolate ganache, blackberries, crème de cassis

**Velvet Berry** | Cassis and Baileys topped with cream and  
chocolate dust 6

## BARNACLES CHEESE & BISCUITS 10

savoury crackers ,house chutney ,celery ,grapes and a  
selection of British cheeses

## TRIO OF ICE CREAM 6

please ask for today's selection

## TRIO OF SORBET 6

please ask for today's selection

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### ALLERGEN KEY:

V = Vegetarian, VE/A = Vegan/Vegan alternative available, GF/A =

Gluten free/Gluten free available, DF/A = Dairy free/Dairy free available, N = Nuts

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.

# BARNACLES

RESTAURANT & BAR BISTRO

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