

SUNDAY MENU

STARTERS

OYSTERS

3 FOR 12 OR 6 FOR 19

served on ice, fermented blackberry vinaigrette & agua chilli (GF/DF)

SMOKED HADDOCK & SALMON FISHCAKES 9.50

warm tartare sauce, herb oil (GF)

BUTTERMILK CHICKEN TENDERS 9

pumpkin, orange & scotch bonnet ketchup, charred lime

CRISPY PANKO SOFT SHELL CRAB 11

brown crab katsu, pickled apple & radish (GF/DF)

MOULES MARINIÈRE 11

white wine, garlic, herb cream

HERB BAKED CAMEMBERT 10

sweet & sour cherries, focaccia toast (V/GFA)

CRISPY BUTTERMILK CALAMARI 9.50

chorizo mayonnaise, burnt lemon (GF)

PAN FRIED KING PRAWNS 10.50

sweet chilli sauce, prawn crackers, lime (DF/GFA)

SOUP OF THE DAY 7.50

crusty bread roll (V/VEA/DFA)

PAN SEARED SCALLOPS 14

pumpkin, hazelnut & yuzu kosho (GF)

MUSHROOM PARFAIT 9.50

pickled shallots, soy glazed wild mushrooms, focaccia toast (V/GFA)

TURKISH SPICED LAMB FLATBREAD 9.50

sumac, yoghurt, fermented chilli sauce, pickles

BARNACLES FISH BASKET FOR TWO 25

crispy calamari,
sweet chilli prawns,
smoked haddock
fishcakes, tartare
sauce, chorizo
mayonnaise (GF)

MAINS

BARNACLES FISH & CHIPS 18.50

mushy peas, tartare sauce,
lemon (GF/DF)

SPINACH & COURGETTE ORZO PASTA 16.50

crumbled feta, sundried
tomatoes, basil (V/DFA)

PUMPKIN & SAGE GNOCCHI 16.50

talleggio cheese, walnut pesto (V)(VEA)

KING PRAWN LINGUINE 23.50

lemon & parmesan cream

SUNDAY ROASTS

ROAST TURKEY | 19

LOCALLY SOURCED SLOW ROASTED LOIN OF BEEF | 23

HONEY AND MUSTARD GLAZED GAMMON | 18

TRIO OF MEATS | 24

ROAST OF THE DAY | 22

NUT ROAST (V/VEA) | 16

All roasts are served with roast potatoes, seasonal vegetables,
cauliflower cheese, yorkshire pudding, red wine gravy.

FISH FROM THE GRILL

SALMON (GF) 28

SEABASS (GF) 25

MONKFISH (GF) 30

TRIO OF FISH (GF) 31

all served with skin-on fries, sautéed greens, fennel velouté (GF)

FROM THE LOBSTER POT

GRILLED LOBSTER

garlic butter, skin on fries, sautéed green beans (GF/DFA)
half 28 / whole 52

BARNACLES LOBSTER THERMIDOR

mornay sauce, skin on fries, sautéed green beans (GFA)
half 31 / whole 54

SIDES

Marinated pitted olives 4 (V/VE/GF)

Basket of bread for ONE 1.25 (GF/DFA)

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

Buttered new potatoes 5

Skin on fries 5

Hand cut chips 5 (DF/GF)

Mixed seasonal vegetables 4 (GF)

House salad (GF) 4

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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