



FESTIVE SET MENU

3 courses for £37
2 courses for £32

Enjoy the festive season with our
delicious **Festive Set Menu**.

Perfect for gathering family, friends, or your
colleagues for a special seasonal get-together.

STARTERS

SOUP OF THE DAY
crusty bread roll
(V/VEA)

CRISPY BUTTERMILK CALAMARI
chorizo mayonnaise,
burnt lemon (GF)

SMOKED HADDOCK &
SALMON FISHCAKES
warm tartare sauce,
herb oil (GF)

CRAB, CRAYFISH &
PRAWN TIAN
seaweed mayonnaise,
crostini (GFA)

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

BUTTERMILK CHICKEN TENDERS
pumpkin, orange & scotch
bonnet ketchup, charred lime

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)
Hand cut chips 5 (DF/GF)
Buttered new potatoes 5
Skin on fries 5
Mixed seasonal vegetables 4 (GF)
House salad (GF) 4

MAINS

ROAST TURKEY CROWN

pigs in blankets, glazed root vegetables,
duck fat potatoes & red wine jus (GF/DF)

BRAISED BLADE OF BEEF

herb mash, glazed root vegetables
& red wine sauce

SPINACH & COURGETTE ORZO PASTA

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

PAN FRIED SEABASS

fondant potato, spinach & parsley
purée, fennel and tarragon cream

BARNACLES FISH & CHIPS

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

DESSERTS

WARM CHRISTMAS PUDDING
redcurrants, brandy sauce

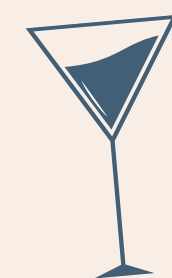
WHITE CHOCOLATE & RASPBERRY CHEESECAKE
raspberry gel, pistachio gelato (GF)

BAKED CHOCOLATE FONDANT TART
caramelised banana, yoghurt
sorbet

APPLE & BLACKBERRY CRUMBLE
vanilla custard (GF)

BARNACLES CHEESEBOARD
(£3 supplement)
british cheeses, homemade chutney, celery, biscuits & grapes

Tis the Season to Sip Something Special!



Discover our festive drink specials and end your
Christmas celebration with a tasty treat.

Ask a member of our team for the
Festive Drink Specials Menu.



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, including nuts. While every care is taken to avoid cross-contamination, traces may still be present. Although every care has been taken to remove all shell, shot and bones, some small pieces may remain. An optional 10% service charge 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

FESTIVE SET MENU

Available Monday to Saturday at lunchtime,
and Monday to Friday in the evening.