

Valentine's Day
SET MENU

£80 per person - Three-Course Set Menu

BARNACLES

RESTAURANT & BAR BISTRO

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Starters

OYSTERS SERVED ON CRUSHED ICE

(3 FOR £10 OR 6 FOR £18)

rhubarb mignonette, chilli hoisin

SMOKED HADDOCK CROQUETTES

curried cauliflower velouté, toasted
almonds, coriander oil (GF, contains nuts)

POACHED LOBSTER TARTELETTE

lobster emulsion, carrot & lemongrass purée,
calamansi gel

SEARED DUCK BREAST (pink)

confit leg bon bon, rhubarb, baby
beetroots, fig & orange sauce

BARNACLES SOUP OF THE DAY

vegetable crisps & bread roll (V) (VEA)

CELERIAC PARFAIT

pickled walnut ketchup, celeriac crisps,
crushed hazelnuts (GF, contains nuts)

ROAST PORK BELLY

char siu glaze, caramelised apple purée,
spring onion (GF, DF)

Mains

PAN-ROASTED CHICKEN SUPREME

celeriac and malt purée, potato fondant,
liver parfait, chicken jus (GF)

PAN-ROASTED HALIBUT

miso and hazelnut crumb, celeriac
terriner, sea vegetables, saffron & roast
bone sauce (GF)

PORCINI FILLED PANZEROTTI PASTA

sautéed wild mushrooms, spinach,
truffle & smoked garlic cream

BARNACLES LOBSTER THERMIDOR

mornay sauce, herb new potatoes, sautéed
green beans (GF)

HOISIN GLAZED AUBERGINE

aubergine and black garlic purée, crushed
hazelnuts, goats' curd, vegetable demi-
glace (GF) (DFA)

ROAST LAMB CANNON

potato terrine, peas, courgette & wild
garlic, lamb sauce (GF)

Desserts

PASSIONFRUIT TART

italian meringue, passionfruit gel,
blackcurrant sorbet

STICKY TOFFEE PUDDING

butterscotch sauce, date relish,
vanilla ice cream (GF)

CHOCOLATE PAVÉ

miso caramel sauce, caramelised white
chocolate, hazelnut ice cream
(GF, contains nuts)

ROAST PINEAPPLE PAVLOVA

shiso meringue, coconut and tonka
mousse, pineapple jam (DF)

WHITE CHOCOLATE AND VANILLA CRÉMEUX

poached rhubarb, sablé crumble,
orange blossom

BARNACLES CONTINENTAL CHEESEBOARD

spiced fig cake, celery,
chutney & crackers