

SUNDAY MENU

STARTERS

OYSTERS

3 FOR 12 OR 6 FOR 19

served on ice, rhubarb ponzu & bloody mary dressing

SMOKED HADDOCK & CHORIZO FISHCAKES 9.50

parsley velouté, pickled shallots (GF)

BUTTERMILK CHICKEN TENDERS 9

passionfruit & mango hot sauce, pineapple salsa (GF)

HERITAGE TOMATO, PEACH & BURRATA SALAD 8.50

basil, chilli & dressed leaves (V/VEA)

MOULES MARINIÈRE 11

white wine, fresh herbs, garlic & cream, crusty bread roll (GFA)

PAN FRIED KING PRAWNS 10.50

teriyaki sauce, prawn crackers (DF/GFA)

SEAFOOD COCKTAIL 9.50

pickled cucumber, fennel & herb salad, avocado

BUTTERMILK FRIED CALAMARI 9

wild garlic mayonnaise, crispy pancetta (GF)

HERB BAKED CAMEMBERT 10

pineapple & chilli jam, focaccia toast (GFA)

CHARRED ASPARAGUS 9

crispy poached egg, chive hollandaise (V)

BRAISED LAMB CROQUETTES 10

whipped goats curd, black garlic ketchup, soused onion (GF)

BARNACLES SHARING BASKET FOR TWO 26

crispy calamari, teriyaki prawns, haddock & chorizo fishcakes, wild garlic mayonnaise, tartare sauce (GF)

BEER BATTERED HADDOCK 19

garden peas, homestyle chips & tartare sauce (GF)

MAINS

PRAWN & COURGETTE TAGLIATELLE 24

parmesan & pesto cream, fresh herbs (contains nuts)

SPRING VEGETABLE ORZO PASTA 16.50

courgette, lovage & feta (V/ VEA)

WAGYU BEEF BURGER 19

smoked applewood cheddar, streaky bacon, chipotle mayonnaise (GFA)

WHITE MISO GLAZED BROCCOLI 16

ajo blanco sauce, tempura vegetables, pickled shallot rings (VE/contains nuts)

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) 31.50

sautéed greens, skin-on fries, parsley velouté (GF)

FROM THE LOBSTER POT

GRILLED LOBSTER

herb butter, new potatoes, sautéed green beans (GF)
half 28 / whole 52

BARNACLES LOBSTER THERMIDOR

mornay sauce, new potatoes, sautéed green beans (GF)
half 31 / whole 56

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 (GF) 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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Give us a follow



BARNACLES

RESTAURANT & BAR BISTRO

est 1992

