

BARNACLES

RESTAURANT & BAR BISTRO

STARTERS

OYSTERS
3 FOR 13 OR 6 FOR 19

served on ice, soy, lime & chilli
dressing, sea buckthorn hot sauce (GF/DF)

SMOKED HADDOCK, SALMON & CHORIZO FISHCAKES 11
soused fennel, sorrel sauce (GF)

BUTTERMILK CHICKEN TENDERS 10.50
sweet & sour sauce, pineapple & spring
onion (GF)

MOULES MARINIÈRE 13
white wine, fresh herbs, garlic & cream,
crusty bread roll (GFA)

KING PRAWN SAGANAKI 12
provençal sauce, crumbled feta, garlic
toast (GFA)

KENTUCKY FRIED CALAMARI 11
buttermilk ranch dressing, charred lemon (GF)

HERB BAKED CAMEMBERT 12
cranberry, beetroot & orange relish,
toast (GFA)

SPICED PUMPKIN & CARROT BHAJIS 9
apricot & carrot dressing, pumpkin seeds &
pomegranate (V/ VEA/ GF)

PAN-SEARED DUCK BREAST 12
(served pink)
sticky plum sauce, cucumber kimchi &
sesame (GF/DF)

SALMON & PRAWN RILLETTE 10.50
fennel & apple salad, dressed leaves (GF)

BARNACLES SHARING BASKET FOR TWO 26.50

crispy calamari, saganaki prawns,
haddock & chorizo fishcakes,
ranch sauce (GF)

ALLERGEN KEY:
V = Vegetarian, **VE/A** = Vegan/Vegan alternative available, **GF** = gluten free, **GFA** = gluten free available,
DF = dairy free, **DFA** = dairy free available

We recognise that some of our guests have specific dietary needs. Please ask a member of our team before ordering and they 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 and therefore we appreciate your patience and hope you appreciate our quality and efficient service.

FROM THE GRILL

70Z CENTRE CUT FILLET STEAK 38
skin-on fries, watercress house salad
(GF/DFA)

80Z SIRLOIN STEAK 33
skin-on fries, watercress house salad
(GF/DFA)

WAGYU BEEF BURGER 20
mustard mayonnaise, skin-on fries, smoked
applewood cheese (GFA)

ADD A SAUCE 3.50 EACH

- peppercorn sauce
- stilton & port
- black garlic & truffle

MAKE IT'SURF AND TURF'

Add half a lobster coated in garlic
butter (GF) £25

FROM THE LOBSTER POT

GRILLED LOBSTER

half 29.50 / whole 54
garlic & herb butter, new potatoes,
sautéed green beans (GF)

BARNACLES LOBSTER THERMIDOR

half 32 / whole 56
mornay sauce, new potatoes,
sautéed green beans (GF)

SIDES

Marinated pitted olives (V/VE/GF) 5.50 Skin-on fries (GF) 5.50
Basket of bread for ONE (GF/DFA) 1.50 Hand cut chips(DF/GF) 5.50
Garlic, herb and rosemary sourdough 6 House salad (GF) 5
(with cheese 6.50) Buttered new potatoes (GF) 5.50
Mixed seasonal vegetables (GF) 5.50

MAINS

BARNACLES FISH & CHIPS 22.50
tartare sauce, minted peas & lemon (GF)

PAN-FRIED TRIO OF FISH 35
sautéed greens, skin-on fries, warm
tartare sauce (GF)

ORANGE & SOY GLAZED SALMON 30
fondant potato, pak choi & beetroot (GF)

PUMPKIN & WILD MUSHROOM RISOTTO 17.50
roasted king oyster mushroom,
truffle & pecorino (V/ VEA)

BRAISED BLADE OF BEEF 25
duchess mash, hispi cabbage, black garlic &
truffle sauce (GF)

PAN-ROASTED LAMB RUMP 32
(served pink)
merguez sausage, delica pumpkin,
pomegranate & lamb sauce

TANDOORI-SPICED MONKFISH 32
sag aloo, pumpkin bhaji, curry sauce

BARNACLES FISH PIE 23
served with market vegetables (GF)

PAN-ROASTED CHICKEN SUPREME 26.50
charred baby gem, chorizo fricassée,
chicken & miso sauce

KING PRAWN SPAGHETTI 27
lemon & capers, samphire, white
wine & herbs

HALLOUMI BURGER 18
chilli honey glaze, tomato jam &
skin-on fries (GF/ V)

PAN-FRIED SEA BASS 32
sautéed greens, skin-on fries,
warm tartare sauce (GF)

SPICED AUBERGINE SCHNITZEL 15.50
pepper ketchup, sumac roasted onions & chilli
(V/ VEA/ DF/ GF)

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Give us a follow



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est 1992

