



BARNACLES

RESTAURANT & BAR BISTRO

FESTIVE SET MENU

Available Monday to Saturday for
lunch and evening dining.





FESTIVE SET MENU

2 courses for £29.50

3 courses for £35

STARTERS

HERB BAKED CAMEMBERT
cranberry, orange &
beetroot relish,
focaccia toast
(V/GFA)

SMOKED HAM &
CHICKEN TERRINE
beetroot ketchup,
tomato jam
(GFA)

SALMON, CHORIZO &
HADDOCK FISHCAKES
pickled shallot
rings, parsley
sauce
(GF)

SOUP OF THE DAY
crusty bread roll,
vegetable crisps
(V/GFA)

SALMON &
PRAWN RILLETTE
fennel & apple salad,
dressed leaves

SIDES

Braised red cabbage (V) 6

Honey & truffle glazed
pigs in blankets 6

Marinated pitted olives
(V/VE/GF) 5.50

Basket of bread for ONE
(GF/DFA) 1.50

Garlic, herb & rosemary sourdough 6
(with cheese 6.50)

Hand cut chips (DF/GF) 5.50

Skin-on fries 5.50

Buttered new potatoes 5.50

Mixed seasonal vegetables
(GF) 5.50

House salad (GF) 5

MAINS

PAN-FRIED
SEA BASS
herb cream, green
beans & skin-on
fries
(GF)

BRAISED BLADE OF BEEF
parsley mash,
roasted roots,
red wine & tarragon
sauce
(GF)

ROAST TURKEY
CROWN
pigs in blankets,
duck fat potatoes
& gravy
(GFA)

MUSHROOM &
CAMEMBERT WELLINGTON
fondant potato,
pumpkin, vegetable
demi-glace
(V/ contains nuts)

JERUSALEM ARTICHOKE
& PARSNIP RISOTTO
balsamic caviar,
parsnip crisps &
pecorino
(V/VEA)

DESSERTS

WARM CHRISTMAS PUDDING
panettone gelato,
brandy sauce
(GFA/ may contain nuts)

VANILLA & TONKA
CRÈME BRÛLÉE
shortbread
(GF / may contain nuts)

HONEYCOMB &
WHITE CHOCOLATE CHEESECAKE
salted caramel sauce,
honeycomb ice cream
(GF/ contains nuts)

CHOCOLATE TRILLIONAIRE’S TORTE
apricot gel,
apricot sorbet
(GF/DF/VEA/
may contain nuts)