

# SUNDAY MENU

## STARTERS

### OYSTERS

3 FOR 12 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)

### SALMON & PRAWN RILLETTE 10.50

fennel & apple salad, dressed leaves (GF)

### 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)

### BARNACLES SHARING BASKET FOR TWO 26.50

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

### BARNACLES FISH & CHIPS 22.50

tartare sauce, minted peas &  
lemon (GF)

## MAINS

### KING PRAWN SPAGHETTI 27

parmesan & pesto cream,  
fresh herbs

### PUMPKIN & WILD MUSHROOM RISOTTO 17.50

roasted king oyster mushroom,  
truffle & pecorino  
(V/ VEA)

### WAGYU BEEF BURGER 20

mustard mayonnaise, skin-on fries,  
smoked applewood cheese (GFA)

### SPICED AUBERGINE SCHNITZEL 15.50

pepper ketchup, sumac roasted  
onions & chilli (V/ VEA/ DF/ GF)

## 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

CHILD'S PORTION  
OF ROAST  
AVAILABLE FOR  
11.50

All roasts are served with roast potatoes, seasonal vegetables,  
cauliflower cheese, yorkshire pudding, red wine gravy.

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## FISH FROM THE GRILL

SALMON (GF) 28

SEABASS (GF) 25

MONKFISH (GF) 30

TRIO OF FISH (GF) 32

sautéed greens, skin-on fries, warm tartare sauce (GF)

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## FROM THE LOBSTER POT

### GRILLED LOBSTER

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

### BARNACLES LOBSTER THERMIDOR

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

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## SIDES

Marinated pitted olives (V/VE/GF) 5.50

Basket of bread for ONE (GF/DFA) 1.50

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

Buttered new potatoes 5.50

Skin-on fries (GF) 5.50

Hand cut chips (DF/GF) 5.50

Mixed seasonal vegetables (GF) 5.50

House salad (GF) 5

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## 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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