

BARNACLE

Welcome to Barnacle. Here the story of the region's food and drink provenance is told by Paul Askew, Harry Marquart and local kitchen stars Kieran Gill and Jake Lewis. Their unique vision is an intimate Scouse brasserie set in the beautiful mezzanine of Duke Street Market. Barnacle features modern dishes, bar snacks and beverages inspired by locally sourced producers, farmers and artisans, with ingredients linked to the port's bustling trade over the decades. Enjoy and indulge.

CHEF SNACKS

Gordal olives - £3.50 (GF,V)

Oyster, buttermilk, dill - £3.50 (GF)

Black pudding croquette, Granny Smith apple - £2.50

"Chips and cheese" artichokes, roasted garlic, Connage gouda - £5.00 (GF,V)

STARTERS

Beef brisket, sweetcorn, cornbread, Granny Smith apple

Glazed pork belly, Tokyo turnips, miso, sesame, Chinese leaf (GF)

New Liverpool chowder, smoked haddock, cockles, samphire, Lovage (GFA)

Growing Fields' heritage courgette, lemon verbena, Wirral lemon ricotta (V)

MAINS

Ward's Peterhead hake, tomato, strawberries, gooseberry, horseradish, borlotti beans (GF)

Roasted Whitchurch chicken, mash, Hen of the woods, Grelot onion, chasseur (GF)

Herdwick lamb, smoked anchovy, curd, broad beans, mint, baby gem, basil (GF)
(£5 supplement)

Roast cauliflower, bulgar wheat, Granny Smith apple, pomegranate, almond (V,GFA)

PUDDINGS

'Strawberries and Cream' Claremont Farm strawberries, elderflower

'Solero' Alphonso mango, coconut milk, coriander, Lime (GF,V)

Chocolate fondant, 92 Degrees Coffee (V)

CHEESE

Celtic heritage 5 cheese selection served with crackers, fig chutney and grapes - £13.5 pp

PETIT FOUR

Burnt butter fudge (GF,V) - £2.5

3 COURSE £45 | 2 COURSE £37

Menus include amuse bouche - with five grains sourdough bread & raw milk Wirral butter.

Please talk to our team about any allergies or dietary requirements.

