

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)

Black pudding croquette, apple - £2.50

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

STARTERS

Glazed pork belly, Tokyo turnips, miso, sesame, Chinese leaf

New Liverpool chowder, smoked haddock, cockles, lovage, samphire, oyster leaf (GFA)

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

MAINS

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

SUNDAY ROAST

Slow roast lamb shoulder | Spring roast chicken | Roast dukkah cauliflower (V,V)
served with roast potatoes, carrot, tenderstem broccoli, cabbage, Yorkshire pudding, gravy

SIDES

Mash £4.00

Roasties £4.00

Buttered greens £3.00

Yorkie £2.00

PUDDINGS

'Solero' Alphonso mango, coconut milk, coriander, lime (GF)

70% Guanaja chocolate fondant, 92 degrees coffee

'Strawberries and Cream' Claremont Farm strawberries, elderflower

CHEESE

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

PETIT FOUR

Burnt butter fudge - £2.5 (GF)

3 COURSE £45 | 2 COURSE £37

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

Menu valid on Sundays only.

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

