

BARNACLE

WELCOME

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, who's unique vision is an intimate Scouse brasserie set in the beautiful mezzanine of Duke Street Market. Barnacle's menus feature modern dishes, chef snacks and beverages inspired by locality's producers, farmers and artisans to ingredients linked to the port's bustling trade over decades. Enjoy and indulge.

CHEF SNACKS

Gordal olives - £4.00

Oyster, buttermilk, dill - £3.50

Rose harissa corn croquette - £4.50

"Chips and cheese" artichokes, roasted garlic, Mrs Kirkham's cheddar - £4.00

AMUSE BOUCHE

Pork *or* Vegetable

TO START

Smoked lamb's tongue, lamb neck, king oyster, raspberry

New Liverpool chowder, mussels, smoked haddock, samphire, oyster leaf, crispy potato

Chicken & wild garlic terrine, black garlic, caperberries, preserved lemon

New season English asparagus, parsley, hazelnut, chervil, hay

MAIN

Spiced roasted cod, toasted cauliflower pilau, pickled shallots, crispy wild rice, Barnacle masala

Salt aged Cumbrian duck, 'Tales Of The Orient' tea, beetroot, cashew, toasted seeds

Pork tenderloin, pork shoulder, romaine lettuce, ratte potato, coriander, coconut, kaffir lime, dashi

Gnocchi, Wirral watercress, green beans, runner beans, peas

PUDDING

PB&J - Peanut butter parfait, strawberries, brown butter

70% Guanja chocolate fondant, 92 degrees coffee

Honey, thyme and bay panna cotta, earl grey, stem ginger

Celtic heritage 5 cheese selection - £13.5 pp

PETIT FOUR (Small oven)

Miso fudge - £2.50

2 course £37 // 3 course £45

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

V=vegetarian VV=vegan GF=gluten free GFA= gluten free available .