

# 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, whose 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 (GF)(VV)

Oyster, buttermilk, dill - £3.50 (GF)

Rose harissa corn croquette - £4.50 (V)

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

## STARTERS

Smoked lamb's tongue, lamb neck, king oyster, raspberry (GF)

New Liverpool chowder, mussels, smoked haddock, samphire, crispy potato (GFA)

Tea smoked Cumbrian duck, beetroot, cashew, toasted seeds (GF)

New season English asparagus, parsley, hazelnut, chervil, hay (V, GF)

## MAINS

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

Whitechurch free ranged chicken, mash, Hen of the Woods, tarragon, Grelot Onion (GF)

Pork tenderloin, pork shoulder, romaine lettuce, ratte potato, chilli, coriander, coconut, kaffir lime, dashi (GF)

Gnocchi, Wirral watercress, green beans, runner beans, peas (V)

## PUDDINGS

PB&J - Peanut butter parfait, strawberries, brown butter (V, GF)

70% Guanja chocolate fondant, 92 degrees coffee (V)

Honey, thyme and bay panna cotta, earl grey, stem ginger(GFA)

## CHEESE

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

## PETIT FOUR

Burnt butter fudge - £2.5

3 COURSE £45 | 2 COURSE £37

Menus include amuse bouche with Abyss stout soda bread & raw milk Wirral butter.

