*Join us for*

# CHRISTMAS CELEBRATIONS

*at...*

# BARNACLE

RESTAURANT & BAR

*Available from the 25th November*

# *Our Second Christmas on Hardman Street*

**This time last year, we had only just opened our doors in the Georgian Quarter. Twelve months on, we're getting ready for our second Christmas on Hardman Street, and what a year it's been.**

We've welcomed families celebrating birthdays and graduations, friends catching up over long lunches, colleagues toasting the end of a big week, and plenty of new faces who have quickly become regulars. Our kitchen has cooked its way through the seasons with a fresh menu each one, built on the best of Merseyside's producers, and a brand new winter menu lands at the end of November.

It's been a year of memorable nights too. We've hosted winemaker's dinners, sunny terrace parties with a DJ and drinks from our outdoor bar, an evening with Jo Malone London, and a weekend of Bordeaux wine with the vignerons themselves. Next up, Fizz & Ships sets sail on 19th November, a journey in food and wine inspired by Barnacle Bill's voyages.

We're also incredibly proud to be shortlisted for Restaurant of the Year at the Liverpool City Region Tourism Awards 2026, and to have earned a Tripadvisor Travellers' Choice award. That's all down to the guests who keep coming back and bringing their friends with them.

So this Christmas, we want to celebrate with you. From 25th November, Chef's weekly specials go festive alongside our main menu. On Christmas Eve, join us for a special lunch from 12pm to 4pm, and on New Year's Eve, see out the year with five courses and a countdown to midnight in the Barnacle Bar. The bar, arboretum and snug are all available for private parties, so whether it's the work do, a family get-together or the friends you only manage to see in December, we'll take care of the rest.

Thank you for making our first full year so special. We can't wait to see you this Christmas.

Harry, Paul & the Barnacle team




BARNACLE
dragon




SCHOOL FOR THE BLIND







# Christmas Eve Menu

Join us for a special Christmas Eve lunch at Barnacle.

*Available*

## *24th December from 12pm-4pm*

*A long, unhurried Christmas Eve lunch in the Georgian Quarter before the big day.*

Your afternoon starts with Champagne, focaccia and olives on arrival, followed by three courses with your choice of three dishes at each.

Gather your favourite people, raise a glass to the year behind you and let our kitchen take care of everything, with a celebratory three courses showcasing the very best of the season.

**£99 PER PERSON**

### ON ARRIVAL

A glass of Charles Heidsieck NV Champagne with warm focaccia and olives.

### STARTER *your choice of*

**Gravlax Salmon**
House-cured salmon with compressed cucumber salad, Henners sparkling beurre blanc and ikura caviar.

**'Tartiflette'**
Reblochon cheese custard with duck fat potato terrine, crispy smoked bacon and a caramelised onion crumb.

**Wild Mushroom & Chestnut Arancini**
With tofu crème and a cranberry & thyme gel.

### MAIN *your choice of*

**Pan-Roasted Cod Loin**
With warm tartare potato salad, curried mussel & coconut sauce, pickled cucumber and crispy capers.

**Confit Duck Leg**
Confit leg of duck with foie gras, celeriac, braised red cabbage, spiced cherry and a Port & orange jus.

**Pan-Roasted Lion's Mane Steak**
With miso & aubergine purée, crispy wild rice, pickled Conference pear, charred baby leek and a mushroom & kombu jus.

### DESSERT *your choice of*

**Crème Brûlée Tart**
Baked custard tart with a caramelised brûlée top and Double Jersey ice cream.

**Pressed Dark Chocolate Christmas Pudding**
With burnt orange & Cointreau sauce, orange crème fraîche and roasted nuts.

**Dark Chocolate Mousse**
With Christmas spiced apples, hazelnut praline, orange zest and sea salt.

*Food pre-orders are required by 10th December, or upon confirmation if after this date. Full payment required ahead of booking. A discretionary 10% service charge will be added to your bill. Please let a member of staff know of any allergies. Full allergen information will be published in advance.*

# New Year's Eve Menu

Join us for a special evening with a 5-course dinner, New Year countdown, and DJ in the Barnacle Bar until late.

*Available*

## *31st December*
## *Arrival at 7.30pm*

*Say goodbye to 2026 in style, with five courses, a countdown and a proper party to finish.*

Arrive from 7.30pm to English sparkling wine and warm focaccia, then settle in for a set menu of starter, intermediate, main and dessert. It's served at an easy pace, so the evening is all yours.

As midnight approaches, head into the Barnacle Bar, where our DJ plays until late and we'll count down to 2027 together.

### ON ARRIVAL

Henners Brut NV English Sparkling

Black olive, rosemary, and roasted garlic focaccia with lemon cultured butter.

### STARTER

**Hand-Dived Scallop Saint-Jacques**
With crispy cod cheek, Henners & brown shrimp velouté, chive oil and fine herbs.

### INTERMEDIATE

**Gravlax Salmon**
House-cured salmon with pickled Granny Smith, cucumber & carrot salad and fresh horseradish.

### MAIN

**Surf & Turf**
Fillet of Bowland beef and Argentinian red prawn with pommes Anna, charred tenderstem broccoli, chimichurri oil and a red prawn bisque.

### DESSERT

**Candied Pecan Tart**
Maple-glazed pecan tart with house-made milk sorbet.

### MIDNIGHT TOAST

A glass of Charles Heidsieck NV Champagne.

**£139 PER PERSON**

*Food pre-orders are required by 17th December, or upon confirmation if after this date. Full payment required ahead of booking. A discretionary 10% service charge will be added to your bill. (Please let a member of staff know of any allergies. Full allergen information will be published in advance.*



THE
ART SCHOOL
PAUL ASKEW



*Presents*

# *Le Treizième Noël*

*The Thirteenth Christmas 2026*

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BARNACLE

RESTAURANT & BAR

# *Gift Vouchers*

*Available via email*
*or first class post.*




0151 245 5113
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24 HARDMAN STREET, LIVERPOOL, LI 9AX

# *Festive Specials Menu*

Served alongside our Winter à la carte

*Available from*
## *25th November*

*Our weekly specials are a firm favourite with regulars, and this season they're getting the full Christmas treatment.*

From 25th November, our weekly specials become month-long Festive Specials. Served alongside our winter à la carte: a starter, two mains, sides to share and a classic Christmas dessert.

Order a single dish or go all in with three courses. Whether it's a quick lunch between Christmas shopping or an evening out with the team, drop in and get a proper taste of the season.

### STARTER — £19.50

**Pan-Roasted Scallop**
With spiced cauliflower velouté, pickled apple, crispy sage and a caper & raisin dressing.

### MAIN — £28.00

**Turkey Breast Ballotine**
Ballotine of turkey with spinach & Jamón Serrano, roasted parsnip purée, a pork, raisin & sage stuffing croquette, charred radicchio and a blackberry & Madeira jus.

**Chestnut, Pumpkin & Fig Nut Roast** — £26.00
With pan-roasted Chantenay carrots, braised red cabbage, chestnut crumb, cranberry gel and a vegan jus.

### SIDES

Pigs in Blankets — £9.50

Glazed Chantenay Carrots — £9.50

Extra Jus — £4.50

### DESSERT — £12.50

**Christmas Pudding**
Pressed Christmas pudding with dark chocolate, burnt orange & Cointreau sauce and rum & raisin ice cream.








# BARNACLE

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