
DESSERTS

UNDER EACH DESSERT IS A SHOT THAT PAIRS WELL WITH
THE ABOVE DESSERT

STICKY TOFFEE PUDDING 7

toffee sauce, vanilla ice cream (GFA)

Toffee Bonbon | amaretto with Irish cream topped with fresh cream
and chocolate dust 10

STRAWBERRY ETON MESS 6.50

meringue, tonka bean Chantilly cream, raspberry sorbet (GF)

Roseberry Cloud | strawberry Monin with rose Tequila topped with
whipped cream and chocolate dust 6

BLACK FOREST CRÈME BRULEE 7

chocolate soil, cherry compote (GFA)

Silky Mazzard | Cherry Brandy with Disaronno topped with cream
and Chocolate dust 10

BLUEBERRY & LEMON CUSTARD TART 7

blueberry compote, candied lemon, Chantilly cream

Citrus Moon | Blueberry Monin and limoncello topped with fresh cream
and chocolate dust 6

MANGO AND WHITE CHOCOLATE CHEESECAKE 6.50

mango gel, tropical fruit salsa and mango sorbet

Slippery Barnacle | Cointreau, Sambuka and Baileys Irish Cream topped
with cream and chocolate dust 10

BLACKCURRENT TORTE 6.50

dark chocolate ganache, blackberries, crème de cassis

Velvet Berry | Cassis and Baileys topped with cream and
chocolate dust 6

BARNACLES CHEESE & BISCUITS 10

savoury crackers ,house chutney ,celery ,grapes and a
selection of British cheeses

TRIO OF ICE CREAM 6

please ask for today's selection

TRIO OF SORBET 6

please ask for today's selection

ALLERGEN KEY:

V = Vegetarian, VE/A = Vegan/Vegan alternative available, GF/A =

Gluten free/Gluten free available, DF/A = Dairy free/Dairy free available, N = Nuts

We recognize that some of our guests have specific dietary needs. Please ask a member of our team before ordering, we will be happy to advise you and answer any questions. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. Although every care has been taken to remove all shell, shot and bones some small pieces may remain. An optional 10% service is added to tables in excess of 8 guests. All customer gratuities are shared out equally amongst all staff. On busy days food may be subject to a short wait. We appreciate your patience and hope you appreciate quality food and efficient service.

DESSERT WINE & PORT

PALAZZINA MOSCATO PASSITO ITALY (dessert wine) 50ml **4.95** 100ml **7.95** Bottle **18.50**

CROFT PORT 50ml **4.25**

CROFT PORT LBV 50ml **7.50**

COFFEE & TEA

ESPRESSO SINGLE/DOUBLE **£2.95/£3.50**

AMERICANO **£3.50**

CAPPUCCINO **£3.95**

CAFE LATTE **£3.95**

FLAT WHITE **£3.95**

ICED COFFEE **£5.00**

caramel, vanilla & hazelnut

LIQUEUR COFFEE **£8.00**

Frangelico, Tia Maria, Jameson's, Baileys, Courvoisier

SELECTION OF TEA **£2.50**

English breakfast, Earl Grey, Peppermint, Chamomiles, Green tea

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Give us a follow



BARNACLES

RESTAURANT & BAR BISTRO