

BARNACLES

RESTAURANT & BAR BISTRO

STARTERS

- OYSTERS
3 FOR 10 OR 6 FOR 17
served on ice, ponzu shoyu & fermented strawberry vinaigrette (GF/DF)

CRISPY SALMON ARANCINI 9
horseradish cream, nasturtium oil (GFA)

BUTTERMILK CHICKEN TENDERS 9
pineapple & habanero ketchup, charred lime

MOULES MARINIÈRE 11
n’duja, cider, leeks, white cream sauce, crusty bread (GFA/DFA)

BURATTA BRUSCHETTA 9
charred nectarine, hazelnut pesto, roquette (V) GFA)

DEEP FRIED CALAMARI 9
lime & chilli seasoning, black garlic aioli (GFA)

PAN FRIED KING PRAWNS 10
chilli & black bean sauce, sesame, prawn crackers (DF/GFA)

CAULIFLOWER BITES 8
buffalo hot sauce, citrus mayonnaise, pickled cucumber (V/VE/GF/DF)

PAN FRIED SCALLOPS 14
burnt leeks, girolle mushrooms, butternut squash, vadouvan curry

SPICED BEEF CROQUETTE 9
chipotle mayonnaise, romesco sauce (GFA)

BAKED HERB CAMEMBERT 9
pear compote, herb crostini (V/GFA)

BARNACLES SHARING BASKET FOR TWO 24

Salmon arancini, buttermilk chicken tenders. Chilli & black bean prawns, citrus mayonnaise, pineapple & habanero ketchup

MAINS

- BARNACLES FISH & CHIPS 18
mushy peas, tartare sauce (GF/DF)

PRAWN & N’DUJA LINGUINE 22.50
parmesan cream sauce, fresh herbs

WAGYU BEEF BURGER 17
smoked applewood cheese, skin on fries, burger relish (GFA)

SWEET CHILLI SALMON FILLET 28
miso & coriander potato, stir fried vegetables, sesame (GF/DF)

PAN FRIED TRIO OF FISH 28.50
skin on fries, sautéed greens, herb cream sauce (GF)

MUSHROOM & SPINACH GNOCCHI 16
pea & truffle sauce, parmesan (V)

TOMATO & MOZZERELLA RAVIOLI 16
pomodoro sauce, parmesan (V)

ROAST SEABASS FILLETS 27
potato fondant, courgette, basil, romesco sauce (GF)

PAN FRIED MONKFISH TAIL 30
braised Pak choi, carrot & chilli puree, Thai green curry (GF)

BRAISED PORK BELLY 19
roast pineapple, BBQ savoy cabbage, Szechuan pepper sauce (GF/DF)

ROAST COD LOIN 27
potato terrine, burnt leek puree, tenderstem broccoli, clam & verjus sauce (GF)

MOULES MARINIÈRE 17
n’duja, cider, leeks, cream sauce, skin on fries (GFA/DFA)

PAN ROAST CHICKEN SUPREME 24
katsu curry sauce, sushi rice cake, Japanese greens (GF/DF)

Barnacles
Watling St,
Hinckley,
LE10 3JA

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Give us a follow



FROM THE LOBSTER POT

- GRILLED LOBSTER
half 27 / whole 49
garlic butter, skin on fries, sautéed green beans (GF)

BARNACLES LOBSTER THERMIDOR
half 30 / whole 53
mornay sauce, skin on fries, sautéed green beans (GFA)

FROM THE GRILL

- 6OZ RUMP STEAK 18 (GF)

8OZ SIRLOIN STEAK 27 (GF)

7OZ FILLET STEAK 36 (GF)

All served with skin on fries, paprika grilled corn, sautéed tenderstem broccoli, peppercorn sauce (GF)

MAKE IT ‘SURF AND TURF’

Add half a lobster coated in garlic butter (GF) £20
Add prawns (GF) £10

SIDES

- Marinated pitted olives 4 (V/VE/GF)

Basket of bread for TWO 5 (GF/DFA)

Garlic, herb and rosemary sourdough 5
(with cheese 5.50)

Buttered New potatoes 5

Skin on fries 5

Hand cut chips 5 (DF/GF)

Mixed seasonal vegetables 4 (GF)

Watercress truffle parmesan salad 4 (GF)

ALLERGEN KEY:

V = Vegetarian, VE/A = Vegan/Vegan alternative available, GF = gluten free, GFA = gluten free available, DF = dairy free, DFA = dairy free available

We recognise that some of our guests have specific dietary needs. Please ask a member of our team before ordering and they 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 and therefore we appreciate your patience and hope you appreciate our quality and efficient service.

BARNACLES

RESTAURANT & BAR BISTRO

est 1992



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#LEAVETHEROASTTOUS