

BARNACLES

RESTAURANT & BAR BISTRO

STARTERS

OYSTERS, served on ice, ponzu shoyu & fermented strawberry vinaigrette (GF/DF) | (3 for 10) or (6 for 17)

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

BUTTERMILK CHICKEN TENDERS, pineapple & habanero ketchup, charred lime | 9

MOULES MARINIÈRE, nduja, cider, leeks, white cream sauce, crusty bread (GFA/DFA) | 11

BURRATA BRUSCHETTA, charred nectarine, hazelnut pesto, rocket (V/GFA) | 9

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

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

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

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

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

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

BARNACLES SHARING BASKET FOR TWO, salmon arancini, buttermilk chicken tenders, Chilli & black bean prawns, citrus mayonnaise, pineapple & habanero ketchup | 24

MAINS

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

PRAWN & NDUJA LINGUINE, parmesan cream sauce, fresh herbs | 24

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

TOMATO & MOZZARELLA RAVIOLI, pomodoro sauce, parmesan (V) | 16

SUNDAY ROASTS

Roast turkey | 19

Locally sourced slow roasted loin of beef | 22

Honey and mustard glazed gammon | 18

Trio of meats | 24

Roast of the day | 22

Nut roast (V/VEA) | 16

All roasts are served with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & red wine gravy.

ALLERGEN KEY:

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

FISH FROM THE GRILL

SALMON (GF) 28

SEABASS (GF) 25

MONKFISH (GF) 30

TRIO OF FISH (GF) 28.5

All served with skin on fries, tenderstem broccoli
and herb greens.

FROM THE LOBSTER POT

GRILLED LOBSTER

garlic butter, skin on fries, sauteed green beans
(GF) half 27 / whole 49

BARNACLES LOBSTER THERMIDOR

mornay sauce, skin on fries, sauteed green beans (GFA)
half 30 / whole 53

SIDES

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

Basket of bread for two (GF/DFA) | 5

Skin on fries (GF/DF) | 5

Buttered new potatoes (GF) | 5

Hand cut chips (DF/GF) | 5

Mixed seasonal vegetables (GF) | 4

Watercress truffle parmesan salad (GF) | 4

Garlic & rosemary sourdough | 5 (with cheese | 5.5)

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We recognise 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.

**Barnacles, Watling St,
Hinckley, LE10 3JA**

Phone: 01455 633220

Barnacles-restaurant.co.uk

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Give us a follow



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RESTAURANT & BAR BISTRO

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#LEAVETHE ROAST TOWNS