

BARNACLES

RESTAURANT & BAR BISTRO

STARTERS

OYSTERS

3 FOR 12 OR 6 FOR 19

served on ice, fermented blackberry vinaigrette & agua chilli (GF/DF)

SMOKED HADDOCK & SALMON FISHCAKES 9

warm tartare sauce, herb oil (GF)

BUTTERMILK CHICKEN TENDERS 9

pumpkin, orange & scotch bonnet ketchup, charred lime

CRISPY PANKO SOFT SHELL CRAB 11

brown crab katsu, pickled apple & radish

MOULES MARINIÈRE 11

white wine, garlic, herb cream

HERB BAKED CAMEMBERT 10

sweet & sour cherries, focaccia toast (V/GFA)

CRISPY BUTTERMILK CALAMARI 9

chorizo mayonnaise, burnt lemon (GF)

PAN FRIED KING PRAWNS 10.50

sweet chilli sauce, prawn crackers, lime (DF/GFA)

SOUP OF THE DAY 7

crusty bread roll (V/VEA)

PAN SEARED SCALLOPS 14

pumpkin, hazelnut & yuzu kosho

SPICED BEETROOT FALAFEL BITES 8

beetroot & tahini hummus, pomegranate, pickled beetroot (V/VEA/DF/GF)

GAME OF THE DAY 12

celeriac, pear, madeira & red wine sauce (GF)

BARNACLES FISH BASKET FOR TWO 25

crispy calamari, sweet chilli prawns, smoked haddock fishcakes, tartare sauce, chorizo mayonnaise

MAINS

BARNACLES FISH & CHIPS 18.50

mushy peas, tartare sauce, lemon (GF/DF)

PAN FRIED TRIO OF FISH 31

skin-on fries, sautéed greens, fennel velouté (GF)

PAN FRIED SALMON FILLET 28

mirin, soy & chilli glaze, potato fondant, asian style vegetables (GF/DF)

CLASSIC FISH PIE 18

herb mash, market vegetables (GF)

WAGYU BEEF BURGER 17

Smoked applewood cheese, skin on fries, burger relish (GFA)

SPINACH & COURGETTE ORZO PASTA 16

crumbled feta, sundried tomatoes, basil (V)

PUMPKIN & SAGE GNOCCHI 16

talleggio cheese, walnut pesto (V)(VEA)

KING PRAWN LINGUINE 23

lemon & parmesan cream

ROAST MONKFISH FORESTIÈRE 29

potato terrine, spinach & parsley purée, turnip barigoule

BRAISED LAMB SHOULDER 22

celeriac gratin, sweet potato purée, red wine sauce

PAN FRIED SEABASS 26

spiced prawn cake, braised pak choi, thai red curry (GF)(DF)

CHICKEN & CHORIZO PENNE PASTA 17

red pepper pesto cream (GF)

FROM THE LOBSTER POT

GRILLED LOBSTER

half 28 / whole 52

garlic butter, skin on fries, sautéed green beans (GF)

BARNACLES LOBSTER THERMIDOR

half 31 / whole 54

mornay sauce, skin on fries, sautéed green beans (GF)

ROAST & GRILL SPECIALTIES

7OZ BEEF FILLET STEAK 36

skin on fries, peppercorn sauce, watercress house salad (GF)

8OZ GRILLED SIRLOIN STEAK 27

skin on fries, peppercorn sauce, watercress house salad (GF)

ROAST BEEF FILLET 35

truffle pomme purée, seared oyster mushrooms, carrot, beef & port sauce

MAKE IT 'SURF AND TURF'

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

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)

House salad (GF) 4

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.

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Give us a follow



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est 1992

