

DESSERT MENU

ORANGE BAILEYS BREAD & BUTTER PUDDING 7.50

forest fruit compote, vanilla custard

WHITE CHOCOLATE & RASPBERRY CHEESECAKE 7.50

raspberry gel, pistachio gelato (GF)(Contains nuts)

CHOCOLATE DELICE 7.50

chocolate genoise sponge, banana jam, yoghurt sorbet

APPLE & BLACKBERRY CRUMBLE 7.50

vanilla custard (GF)

FIG LEAF CRÈME BRÛLÉE 7.50

fig jam, orange shortbread

MANGO & COCONUT BAVAROIS 7.50

pineapple salsa, rum syrup, lime sorbet (DF/GF/VEA)

PLUM & ALMOND FRANGIPANE TART 7.50

poached plums, spiced plum ice cream, port syrup (Contains nuts)

TRIO OF ICE CREAM 6

please ask for today's selection

TRIO OF SORBET 6

please ask for today's selection

BARNACLES CHEESEBOARD 10

british cheeses, homemade chutney, celery, biscuits & grapes

DESSERT SHOTS

TOFFEE BONBON 10

amaretto with irish cream topped with fresh cream & chocolate dust

ROSEBERRY CLOUD 6

strawberry monin with rose tequila topped with whipped cream & chocolate dust

SILKY MAZZARD 10

cherry brandy with disaronno topped with cream & chocolate dust

CITRUS MOON 6

blueberry monin & limoncello topped with fresh cream & chocolate dust

SLIPPERY BARNACLE 10

cointreau, sambuca & baileys irish cream topped with cream & chocolate dust

VELVET BERRY 6

cassis & baileys topped with cream & chocolate dust

DESSERT WINE & PORT

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|--|------|------|-------|------|--------|-------|
| 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, Chamomile, Green tea | |

ALLERGEN KEY:

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

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.

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Give us a follow    



BARNACLES

RESTAURANT & BAR BISTRO