

# SUNDAY MENU

## STARTERS

### OYSTERS

3 FOR 12 OR 6 FOR 19

served on ice, apple mignonette, grapefruit & habanero dressing

### SALMON AND COD CROQUETTE 9

thai green curry sauce, pickled salad & spring onion (DF/GF)

### BUTTERMILK CHICKEN TENDERS 9

korean bbq sauce, pickled cucumber, sesame (GF)

### WILD MUSHROOM ARANCINI 9

black garlic ketchup, truffle goats cheese cream (V)

### STEAMED MUSSELS 11

fennel, coriander and katsu curry (DF/GF)

### GARLIC & ROSEMARY BAKED CAMEMBERT 10

rhubarb chutney, focaccia toast, dressed rocket (GFA)

### CRISPY BUTTERMILK CALAMARI 9.50

yuzu mayonnaise, sansho pepper, burnt lemon (GF)

### PAN FRIED PRAWNS 10.50

fermented chilli sauce, lime, toasted flat bread

### CHARRED OCTOPUS 13

carrot and apricot romesco, nduja dressing (DF)

### MISO GLAZED PORK BELLY 10

turnip, blood orange & fennel (DF)

### ROASTED PEAR & BURRATA BRUSCHETTA 8.50

radicchio, pomegranate & hazelnut salad  
(V/VEA/contains nuts)

### BARNACLES FISH BASKET FOR TWO 26

salmon and cod  
croquette, chilli  
prawns, crispy  
calamari & yuzu  
mayonnaise (GF)

## MAINS

### BARNACLES FISH & CHIPS 19

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

### KING PRAWN PASTA 25

squid ink tagliolini, lobster  
bisque sauce, pickled chilli

### WILD MUSHROOM &

### SPICED CAULIFLOWER STEAK 16

### BUTTERNUT SQUASH ORZO PASTA 16.50

japanese katsu sauce, coriander

truffle, spinach & black garlic (V/VEA)

relish, pickled shallot (DF/GF/V/VEA)

## SUNDAY ROASTS

### ROAST TURKEY | 19

### LOCALLY SOURCED SLOW ROASTED LOIN OF BEEF | 23

### 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.

## FISH FROM THE GRILL

SALMON (GF) 28

SEABASS (GF) 25

MONKFISH (GF) 30

TRIO OF FISH (GF) 31.50

skin-on fries, sautéed greens, cider and lemon sauce (GF)

## FROM THE LOBSTER POT

GRILLED LOBSTER

herb butter, new potatoes, baby leeks (GF)  
half 28 / whole 52

BARNACLES LOBSTER THERMIDOR

mornay sauce, new potatoes, baby leeks (GF)  
half 31 / whole 56

## SIDES

Marinated pitted olives 4 (V/VE/GF)

Basket of bread for ONE 1.25 (GF/DFA)

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

Buttered new potatoes 5

Skin on fries (GF) 5

Hand cut chips 5 (DF/GF)

Mixed seasonal vegetables 4 (GF)

House salad (GF) 4

## 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

