

BARNACLES

RESTAURANT & BAR BISTRO

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)

MOULES MARINIÈRE 11

garlic, white wine, double cream
& fresh herbs (GF)

GARLIC & ROSEMARY BAKED CAMEMBERT 10

rhubarb chutney, focaccia toast,
dressed rocket (GFA)

CRISPY FRIED CALAMARI 9.50

yuzu mayonnaise, sansho
pepper, burnt lemon (GF)

PAN FRIED PRAWNS 10.50

fermented chilli sauce, lime,
toasted flat bread

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

homestyle chips, mushy peas &
tartare sauce (DF/GF)

PAN FRIED TRIO OF FISH 31.50

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

SALMON FILLET 29.50

braised leeks, butternut squash,
fondant, cider and lemon cream (GF)

WAGYU BEEF BURGER 19

smoked bacon, applewood cheddar, texan
bbq sauce & skin on fries (GFA/DFA)

SPICED CAULIFLOWER STEAK 16

japanese katsu sauce, coriander
relish, pickled shallot (DF/GF/V/VEA)

BRAISED BLADE OF BEEF 21.50

horseradish mash, glazed red onion,
beef & tarragon sauce (GF)

CLEMENTINE & PONZU GLAZED MONKFISH 30

potato terrine, pak choi,
carrot gel and unagi sauce (GF)

BARNACLES FISH PIE 19

topped with herb mash, served with
market vegetables (GF)

ROAST CHICKEN SUPREME 23

dauphinoise potatoes, celeriac & malt
purée, glazed maitake mushroom &
chicken sauce

KING PRAWN LINGUINE 25

lobster bisque sauce, pickled chilli

PAN FRIED SEABASS 28.50

bombay style potato cake, cauliflower,
courgette bhaji, vadouvan sauce (DF/GF)

WILD MUSHROOM & BUTTERNUT SQUASH ORZO PASTA 16.50

truffle, spinach & black garlic (V/VEA)

FROM THE LOBSTER POT

GRILLED LOBSTER

half 28 / whole 52

herb butter, new potatoes,
baby leeks (GF)

BARNACLES LOBSTER THERMIDOR

half 31 / whole 56

mornay sauce, new potatoes,
baby leeks (GF)

FROM THE GRILL

7OZ CENTRE CUT FILLET STEAK 36

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

8OZ SIRLOIN STEAK 29

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

MAKE IT'SURF ANDTURF'

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

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/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,
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Give us a follow

