

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)

MOULES MARINIÈRE 11

garlic, white wine, double cream & fresh herbs (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

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 LINGUINE 25

lobster bisque sauce,
pickled chilli

WILD MUSHROOM &

BUTTERNUT SQUASH ORZO PASTA 16.50

truffle, spinach & black garlic (V/VEA)

SPICED CAULIFLOWER STEAK 16

japanese katsu sauce, coriander
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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