

SUNDAY MENU

STARTERS

OYSTERS

3 FOR 12 OR 6 FOR 19

served on ice, rhubarb ponzu & bloody mary dressing

SMOKED HADDOCK & CHORIZO FISHCAKES 10.50

parsley velouté, pickled shallots (GF)

BUTTERMILK CHICKEN TENDERS 10

passionfruit & mango hot sauce, pineapple salsa (GF)

HERITAGE TOMATO, PEACH & BURRATA SALAD 9.50

basil, chilli & dressed leaves (V/VEA)

MOULES MARINIÈRE 12

white wine, fresh herbs, garlic & cream, crusty bread roll (GFA)

PAN FRIED KING PRAWNS 12

teriyaki sauce, prawn crackers (DF/GFA)

SEAFOOD COCKTAIL 10.50

pickled cucumber, fennel & herb salad, avocado

BUTTERMILK FRIED CALAMARI 10.50

wild garlic mayonnaise, crispy pancetta (GF)

HERB BAKED CAMEMBERT 11

pineapple & chilli jam, focaccia toast (GFA)

CHARRED PEPPERS & NECTARINE BRUSCHETTA 10

crumbled feta & red pepper houmous (V)

BRAISED LAMB CROQUETTES 11

whipped goats curd, black garlic ketchup, soused onion (GF)

BARNACLES SHARING BASKET FOR TWO 26.50

crispy calamari,
teriyaki prawns,
haddock & chorizo
fishcakes, wild
garlic mayonnaise,
tartare sauce (GF)

BEER BATTERED HADDOCK 19.50
garden peas, homestyle chips
& tartare sauce (GF)

MAINS

SPRING VEGETABLE ORZO PASTA 17.50
courgette, lovage & feta
(V/ VEA)

WAGYU BEEF BURGER 19.50
smoked applewood cheddar, streaky
bacon, chipotle mayonnaise (GFA)

PRAWN & COURGETTE TAGLIATELLE 26
parmesan & pesto cream,
fresh herbs (contains nuts)
HARISSA ROASTED CAULIFLOWER WITH
SUN-DRIED TOMATOES IN RED PEPPER SAUCE 17
garlic roasted new potatoes &
brassicas (VA/VE/GF/DF/ contains nuts)

SUNDAY ROASTS

ROAST TURKEY | 19
LOCALLY SOURCED SLOW ROASTED LOIN OF BEEF | 23
HONEY AND MUSTARD GLAZED GAMMON | 18.50
TRIO OF MEATS | 24
ROAST OF THE DAY | 23
NUT ROAST (V/VEA) | 16

CHILD'S PORTION
OF ROAST
AVAILABLE FOR
12.50

All roasts are served with roast potatoes, seasonal vegetables,
cauliflower cheese, yorkshire pudding, red wine gravy.

FISH FROM THE GRILL

SALMON (GF) 30

SEABASS (GF) 30

MONKFISH (GF) 31

TRIO OF FISH (GF) 33

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

FROM THE LOBSTER POT

GRILLED LOBSTER

herb butter, new potatoes, sautéed green beans (GF)
half 29.50 / whole 54

BARNACLES LOBSTER THERMIDOR

mornay sauce, new potatoes, sautéed green beans (GF)
half 32 / whole 56

SIDES

Marinated pitted olives (V/VE/GF) 5.50

Basket of bread for ONE (GF/DFA) 1.25

Garlic, herb and rosemary sourdough 6
(with cheese 6.50)

Buttered new potatoes 5.50

Skin on fries (GF) 5.50

Hand cut chips (DF/GF) 5.50

Mixed seasonal vegetables (GF) 5.50

House salad (GF) 5

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.

**Barnacles, Watling St,
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Give us a follow



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RESTAURANT & BAR BISTRO

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