

## NIBBLES & APERITIFS

Bread & butter basket   Smoked almonds   Marinated olives	2.5
Flatbreads & dips: hummus; cream cheese & mango; herby garlic yoghurt	5
The winter's here so warm your cockles with a Winter Pimms or one of our local ales	

## BRUNCH (9:30AM-12PM TUESDAY TO SUNDAY)

Geordie stottie with either: bacon; sausage; or halloumi & herb grilled tomato	4
Toast, crunchy peanut butter, honey, sliced banana	4
Porridge with banana, autumn fruit compote & granola	5
Toasted ham & cheese croissant	4
Brioche French eggy bread / with bacon & maple syrup	4 / 5
Eggs Benedict (Classic with ham; Florentine with mushroom & spinach; Royal with smoked salmon; or Smashed avocado) all with muffin, 2 poached eggs & hollandaise sauce:	8
Pancakes: Nutella & banana or bacon & maple syrup	7
(v) Veggie Belta: veggie sausages, hash browns, mushrooms, tomatoes, eggs, toast	9
Hinnies Belta Breaky: sausages, bacon, black pud, hash browns, eggs, toms, toasts	9

## STARTERS

(ve) Leek & potato soup, chive oil, sourdough bread	5
(v, gf) Beetroot, walnut & whipped goats' cheese salad, honey dressing	8
(v, gf) Roast butternut squash risotto, sage butter, veggie 'Parmesan' (starter/main)	7 / 13
(v) Veggie Board: halloumi, falafels, cumin carrots, hummus, olives, flatbread	8 (per person)
(v) Mushrooms on toasted garlic sourdough, poached egg, chives	8
North Sea fishcake, chunky tartar (starter / main with chips)	7 / 13
Smoked mackerel pâté, pickled cucumber, toasted sourdough	8
Home-cured beetroot salmon, potato pancake, horseradish crème fraîche	8
Northumbrian ham terrine, pease pudding, pickles	8
Black pudding scotch egg, broon sauce & crispy bacon	9

## SIDES

Triple-cooked chips / Onion rings / Peas, cabbage & bacon /	
Sautéed leeks / Honey-roasted roots / Broccoli with toasted almonds	3.5 each

## AUTUMN 2018 MENU

SET LUNCH: £10 Main; £13 for 2 courses | £16 for 3 (Tuesday to Saturday)

SET DINNER £16 for 2 courses | £19 for 3 (Tuesday to Thursday; Friday till 7pm)

Otherwise as priced Friday after 7pm and Saturday night

## MAINS

(v) Pan haggerty, winter greens, mustard cream, poached hen's egg	13
(v) Mushroom, leek, blue cheese & walnut Wellington, mash, chive cream	13
(ve) Sweet potato, chickpea, split pea, lentil & spinach curry, wild rice, flatbreads	13
(gf) Pan-fried hake, butterbeans, chorizo, tomato & dill stew, charred broccoli	14
Steamed Shetland mussels, garlic, shallot, white wine, parsley cream sauce, chips	14
North Sea fish & chips, mushy peas, tartar sauce	14
Slow-roast pork belly, black pudding mash, caramelised apple, cider gravy	14
Hinnies burger, melty cheese, onion ring, tomato, lettuce, crispy bacon, brioche bun, chips	14
(gf) Roast chicken breast, potato gratin, peas, cabbage & bacon	14
Confit duck leg, bubble n squeak, broon sauce	14
Venison haunch, roast beetroot, squash purée, honey-roast roots, jus (£4 suppl on Set Menu)	17
Lamb rump, aubergine purée, spiced Puy lentils & red pepper, herb yoghurt (£5 suppl on Set)	18
8oz Ribeye steak, chips, tomato, mushroom, watercress, peppercorn sauce (£8 suppl on Set)	21

## SUNDAYS (£16 for 2 courses | £19 for 3)

Choice of Roast Pork, Beef or Chicken, with Yorkies, roasties, seasonal vegetables & gravy 13  
(We also offer our Vegetarian mains and a Fish of the day on Sundays)

## PUDDINGS (Please ask about our delicious dessert wines)

Singin' Hinnies, plum jam, vanilla cream (also available for brunch)	6
(gf, ve) Dark chocolate mousse, boozy cherries	6
Spiced apple & blackberry crumble, custard	6
Traditional rice pudding, autumn berry compote	6
Sticky toffee pudding, salted caramel sauce, vanilla ice cream	6
Selection of ice cream or sorbets (please ask)	5
English cheese, artisan biscuits, chutney, grapes (£2 suppl on Set Menu)	8

'v': vegetarian; 've': vegan; 'gf': gluten free; GM soya/maize not used. Please let us know if you have any allergies or other dietary requirements. Autumn 2018 (Sep-Nov)

A discretionary 10% service charge will be levied on parties of 10 or more; all tips go to the staff. Prices in pounds sterling include VAT

Open: 9:30-2pm for brunch/lunch & 5-late for dinner Tuesday to Friday; 9:30-3/5-late Saturday & 9:30-4pm Sunday  
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