

0191 447 0500

hinnies.co.uk

HINNIES

RESTAURANT

GEORDIE
COMFORT FOOD**NIBBLES & APERITIFS**

Bread & butter | Smoked almonds | Pork scratchings | Marinated Olives 2 each

Flatbreads & dips: hummus; herb yoghurt; cream cheese & mango chutney 5

Ask our lovely staff for a super-refreshing G&T, one of our local beers or Classic Bellini

LUNCH DEAL: £12 for 2 courses | £15 for 3 courses**EARLY DINNER: £15 for 2 courses | £18 for 3 courses**

Available weekday lunch & 5-7pm Tuesday to Friday; otherwise as priced

STARTERS

(ve) Cauliflower soup with a smoked almond crumb	5
(v,gf) Roast squash risotto veggie parmesan crisp (starter/main)	7/12
North Sea fishcake, chunky tartar (starter / main with chips)	7/12
(v) Veggie Board for two: falafels, hummus, Halloumi, marinated roast veg, olives	7 (per person)
Fish Board for two: fishcakes, hot-smoked salmon, mackerel pâté, mussels	8 (per person)
North Sea mackerel pâté, lemon, endive & cress salad	8
Northumbrian ham terrine, pease pudding & pickled vegetables	8
Black pudding scotch egg, broon sauce & crispy bacon	8
(v) Wild mushrooms, chive butter on garlicky sour dough & poached egg	8

MAINS

(v,gf) Pan haggerty, autumn roots, mustard cream, fried quails eggs	12
(ve) Sweet potato, chickpeas, yellow split pea, lentil & spinach curry, wild rice, flatbread	12
(v) Mushroom, leek, blue cheese & walnut wellington, mash, braised kale	14
(gf) Roast chicken breast, potato gratin, peas, spinach & bacon	14
Roast North Sea cod with a chorizo, tomato & butter bean stew	15
Pork faggots, mash, wild mushroom & smoked bacon sauce	14
North Shields market fish of the day	15
(gf) 7oz Rump steak, chips, roast tomato, field mushroom, garlic butter (£3 supp on SET)	18

SIDES

Triple-cooked chips / Honey-roast roots/ Broccoli & toasted almonds /	
Peas, spinach & bacon / Smoked garlic mash	3.5 each

SPECIALS (NOT PART OF SET MENU DEAL)

(gf) Whole plaice, smoked mussels, roast swede, lemon, butter & dill sauce	16
Roast lamb cutlets smoked garlic mash, green beans & jus	19
7oz venison hunch, squash purée, fondant potato & blackberry jus	20
North Sea Fish & chips, minty smashed peas, tartare sauce	13
(gf) 10oz Ribeye steak, chips, roast tomato, field mushroom, peppercorn sauce	21

PUDDINGS

Singin' Hinnies, tangy pineapple jam, vanilla cream	6
Spiced apple & blackberry crumble with vanilla custard	6
Coconut rice pudding & warm fig compote	6
Sticky toffee pudding, salted caramel sauce, banana ice-cream	6
(gf) Chocolate brownie, vanilla ice cream & chilli popcorn	6
(ve, gf) Chocolate & coconut fondue, mixed fruit & raspberry sorbet	6
Selection of sorbets or ice cream	5
English cheese, artisan biscuits, home-made chutney, grapes (£2 supplement on SET)	8

DESSERT WINE & PORT

Errazuritz Late Harvest Sauvignon Blanc, Casablanca, Chile (70ml)	3.7
Cokburn's, LBV Port (70ml glass)	3.9

TEA & COFFEE

Tea, Americano, Espresso, Macchiato	2.5
Cappuccino, Latté, Flat white, Double espresso, Hot chocolate, Mocha	3
Liqueur Coffee: Irish, French, Baileys, Calypso (Tia Maria)	5.5

DIGESTIFS

Please see our Drinks List or ask one of our lovely bar staff to create something for you!

'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.

A discretionary 10% service charge will be levied on parties of 6 or more; all tips go to the staff. Prices in pounds sterling include VAT

Opening times: Tuesday to Friday 12-2pm for lunch & 5-late for dinner; 9am-late Saturday & 9am-4pm Sunday. Printed on recycled paper.

10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.uk • Instant, secure online bookings at hinnies.co.uk