

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 14  
Fish Board for two: fishcakes, hot-smoked salmon, mackerel pâté, mussels 16  
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, chickpea, 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 supplement) 18

## SIDES

Triple-cooked chips / Honey-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 haunch, 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) 8

## DESSERT WINE & PORT

Errazuritz Late Harvest Sauvignon Blanc, Casablanca, Chile (70ml / 375ml) 3.7 / 18  
Cockburn's LBV Port (70ml glass / 750ml bottle) 3.9 / 38

## 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 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.  
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