

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

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

As priced weekday nights after 7pm, and Saturday nights

## NIBBLES & APERITIFS

Bread & butter basket   Smoked almonds   Marinated olives   Anchovies	2.5
Flatbreads & dips: hummus; goats' cheese & beetroot; cream cheese & mango	5
Springtime for a G&T, Aperol Spritz or Pimm's & Lemonade – go on, you deserve it!!	

## STARTERS

(ve) Soup of the day, crusty bread	4.5
(v, gf) Beetroot, walnut & whipped goats' cheese salad, honey dressing	6
(v) Mushroom & wild garlic tart, dressed salad leaves	7
(v) Veggie board for two: falafels, hummus, Halloumi, roast veg, olives, flatbread	7 pp
North Sea fishcake, chunky tartar (starter / main with chips)	7 / 13
Smoked North Sea herring, new potato salad, watercress	7
North Sea fish & seafood soup, crusty bread (starter / main with chips)	8 /14
Smoked mackerel pâté, pickled cucumber, toasted sourdough	7
Home-made pork pie, Branston pickle	6
Northumberland ham terrine, pease pudding, pickles, toasted sourdough	7
Black pudding Scotch egg apple 'slaw, broon sauce	8

## MAINS

(v) Pan haggerty, seasonal greens, mustard cream, poached hen's egg	13
(v) Mushroom, leek, blue cheese & walnut Wellington, veggie gravy	14
(ve) Vegan Dish of the Week (keeping it fresh for our veganettes)	13
Fish & seafood pie, garden peas	15
Fish of the Day	Please ask
Fish & chips, mushy peas, tartar sauce	14
Pan-fried calves liver, bacon, greens, creamy mash, cider gravy	14
Hinnies burger in brioche, melty cheese, onion ring, gherkin, tomato, bacon, chips	15
(gf) Roast chicken breast, potato gratin, peas, cabbage & bacon	15
Rabbit & leek suet pudding, Savoy cabbage, cider gravy (£2 suppl on Set)	16
(gf) Confit duck leg, sautéed potatoes & onions, Spring greens, jus (£2 suppl on Set)	16
8oz Sirloin, chips, grilled tomato, mushroom, peppercorn sauce (£6 suppl on Set)	21

## SIDES

Triple-cooked chips / New season potatoes / Sautéed onions & potatoes / Mash / Peas, cabbage & bacon / buttered greens	3.5 ea
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## PUDDINGS

Singin' Hinnies, jam, vanilla cream (also available for brunch)	6
Pear frangipane tart, vanilla ice cream, dark chocolate sauce	6
Lemon & ginger cheesecake	6
(Ve) Chocolate brownie, raspberry sorbet	6
(gf) Sticky toffee pudding, salted caramel sauce, vanilla ice cream	6
Selection of ice cream and (ve) sorbet	5
English cheese, artisan biscuits, chutney, grapes (£2 suppl on Set Menu)	8

## BRITISH SUNDAY ROASTS (£16 for 2 courses | £19 for 3)

Pork, Beef or Chicken with Yorkies, roasties, cauliflower cheese, seasonal veg, gravy  
Please ask about our selection of Sunday Vegetarian and Fish main courses

## WEEKEND BRUNCH (9:30-11:30)

Geordie bap with either: bacon; sausage; or Halloumi & herb grilled tomato	4
Toast, crunchy peanut butter, honey, sliced banana	4
Porridge with banana, fruit compôte, granola & honey	5
Brioche French egg bread / with bacon & maple syrup	4 / 5
Eggs Benedict with ham, 2 poached eggs & hollandaise sauce	8
Eggs Florentine with mushroom & spinach, 2 poached eggs & hollandaise sauce	8
Eggs Royal, North Sea kipper & smashed avocado, 2 poached eggs & hollandaise	8
Thick American-style 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, toast	9

'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. Spring (April-June) 2019

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: 12-2pm for lunch & 5-late for dinner Tuesdays to Fridays; 9:30-3/5-late Saturdays & 9:30-4pm Sundays  
10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • [info@hinnies.co.uk](mailto:info@hinnies.co.uk)