

BEERS & CIDERS

Guest Beer/Lager (Wylam Brewery, 2/3 Pint (380ml)	3.8
Northumberland Blonde (Mordue, 500ml, 4.5%)	4.5
Workie Ticket (Mordue, 500ml, 4.5%)	4.5
Bohemia (Wylam Brewery, 500ml, 4.6%)	4.5
Jakehead (Wylam Brewery, 330ml, 6.3%)	4.8
Pennine Pale (Allendale Brewery, 500ml, 4%)	4.5
Adder Lager (Allendale Brewery, 500ml, 5%)	4.5
Wild Berry Cider (Rekordelig, 500ml, 4%)	5.2
Guest Cider (500ml)	4.5
Newcastle Brown Ale (550ml, 4.7%)	4.8
Cobra zero-alcohol beer (330ml)	3.5

SOFT DRINKS

Cloudy Apple Juice (200ml)	2
Big Tom Spicy Tomato Juice (250ml)	2.2
Fentimans Rose Lemonade & Ginger Ale (125ml)	1.4
Franklins Tonic & Light Tonic (200ml)	1.9
Franklins (275ml) (Ginger Beer, Lemonade & Elderflower, Apple & Rhubarb)	2.2
Frobishers Fusion (275ml) (Orange & Passionfruit, Apple & Raspberry)	2.2
Coke, Diet Coke (330ml)	2.5
Lemonade, Soda Water, OJ, Cranberry J (all 200ml)	1.9
Harrogate Mineral Water (750ml)	2.5

OPENING TIMES

Tuesday to Friday 12-2pm for lunch 5-9pm for dinner;
Saturday 9am-3pm/5pm-9:30pm & Sundays 9am to 4pm
10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP
t: 0191 447 0500 e: info@hinnies.co.uk

Instant, secure online bookings at w:hinnies.co.uk

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SPIRITS (25ML UNLESS STATED OTHERWISE)

Bells Bacardi Captain Morgan Jamesons Tequila	3
Morgan Spiced Pernod Russian Vodka Larios Gin	3
Jack Daniels Pear Vodka Poetic Licence Gin	3.5
Hendricks The Lakes Gin Tanqueray	3.5
Newcastle Gin Jack Cain's Gin	3.5
Martinis Cinzano Aperol Campari (all 50ml)	3.5
Pimm's (50ml)	4.5
The Lakes 'The One' Whisky	4

DIGESTIFS & LIQUEURS

(25ML UNLESS STATED OTHERWISE)

Baileys (50ml)	3.5
Courvoisier VSOP	4
Amaretto Benedictine Cointreau Drambuie	3.2
Grand Marnier Sambuca Southern Comfort Tia M	3.2
Espresso Martini (double espresso, Kahlua, Vodka, vanilla syrup)	6.9
Brandy Alexander (cognac, Crème de cacao, cream, nutmeg)	6.9

MALTS & COGNAC

Bowmore 12 Year Old Old Pulteney 12 Year Old	4
Highland Park 12 Year Old	4
Tallisker 10 Year Old	4.5
Dalwhinnie 15 Year Old	5

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance,
please speak to our staff before you order your food or drink.
MC83298NR for the facts drinkaware.co.uk

HINNIES

RESTAURANT

DRINKS MENU

GIN & TONICS

Newcastle Elderflower (Gin, Elderflower liqueur, lemon)	6.5
The Lakes Pure (The Lakes Gin, juniper berries)	5.4
Geordie Jack (Jack Cain's Gin, Rose Lemonade, lime)	4.9
Poetic Licence Old Tom (Ginger Ale, green apple)	4.9
Tanqueray (pink grapefruit & juniper berries)	5.4
Hendricks Cucumber (strawberry, black pepper)	5.4
Larios Español (Larios Gin, orange wedge)	4.9

APERITIFS

Classic Bellini (Peach purée, Prosecco)	6
White Wine Spritzer	5.9
Aperol Spritz (Aperol, Prosecco, soda water, orange)	5.4
Pimms & Lemonade (Pimms, lemonade, fruit, mint)	5.9
Bloody Mary (vodka, Big Tom, Worcestershire, Tabasco)	7.5

COCKTAILS

Kir Royal (Crème de Cassis, Prosecco)	6
Tom Collins (Gin, lemon juice, sugar syrup, soda water)	6.5
Orchard (Pear Vodka, Elderflower liqueur, lemon, mint)	7.5

MOCKTAILS

Seedlip Spice (Seedlip Spice 94, tonic, pink grapefruit)	4.9
Seedlip Garden (Seedlip Garden 108, tonic, cucumber)	4.9
Virgin Mary (Big Tom, Tabasco, Worcestershire sauce)	3.2
Whitley Bay Sunset (OJ, lemonade, grenadine, cherry)	3.2
Temperance 75 (lemon juice, elderflower cordial, tonic)	3.2

SPARKLING WINE

Conti D'Arco Prosecco	5.5	28
Louis Dornier et Fils Champagne		36

CRISP, FRESH & LIGHT

Great with white fish, salads or just as an aperitif

Granfort Sauv Blanc, Pays d'Oc, France	4.9	20
Belvino Pinot Grigio, Venetie, Italy	5.1	21
La Doussinière Muscadet, Loire Valley, France		23
Jean-Luc Colombo Picpoul de Pinet, S France		25

SMOOTH & DRY

Work well with salmon, white meat & creamy sauces

Granfort Chardonnay, Pays d'Oc, France		20
Vineyard Selection Chenin Blanc, S Africa	5.4	22
Greco di Tufo, Campania, Italy	6.2	25
Pulpo Alberiño, Rias Baixas, Spain		25

AROMATIC & FRUITY

Really good with curry and other spicy foods

Casa Albali Verdejo, Valdepenas, Spain	11.8	4.2	17
La Campagne Viognier, Languedoc-Roussillon, France			22
Zinck Riesling, Alsace, France			26
Leftfield Sauvignon Blanc, New Zealand			27

125ML measures available upon request

Why not try one of our recommended wines

ROSÉ

Perfect for salads and summery dishes

Rugged Ridge Zinfandel Rosé, California			21
Château Beaulieu Rosé, Côtes de Provence	6.2		25

LIGHT & FRUITY

Good with pasta, pâté, grilled chicken, salmon & tomato sauces

Casa Albali Tempranillo-Shiraz, Valdepeñas, Spain	11.8	4.2	17
Rare Pinot Noir, Languedoc-Roussillon, France			22
Louis Jadot Beaujolais Village, France	6.4		26

SMOOTH MEDIUM-BODIED

Good with grilled/roast meat, game, char-grilled vegetables

Granfort Merlot, Pays d'Oc, France	4.9		20
Alandra Tinto Alentejo, Portugal			22
Jean-Luc Colombo Côtes-du-Rhone, France			24
Trambusti Chianti Classico, La Pievanella, Tuscany, Italy			25
Don Jacobo Rioja Reserva, Spain			28

RICH & FULL-BODIED

Great with steak, rich stews & spicy meat dishes

Da Luca Nero d'Avola, Sicily, Italy			22
Nederburg The Manor Cab Sauv, West' Cape, S Africa			23
Vermont Carménère, Colchagua, Chile	5.9		24
Serbal Malbec, Mendoza, Argentina	6.4		26
Caves Road Cab Sauv-Merlot, Margaret River, Oz			26