

0191 447 0500

hinnies.co.uk

# HINNIES

RESTAURANT

GEORDIE  
COMFORT FOOD

## NIBBLES & APERITIFS

Bread & butter   Smoked almonds   Pork scratchings   Marinated Olives	2.5 each
Flatbreads & dips: hummus; herb yoghurt; cream cheese & mango chutney	5
The Summer's here so treat yourself to a refreshing Aperol Spritz or Pimms & lemonade	

## STARTERS

(ve) Vine-ripened tomato soup, basil oil, sourdough bread	5
(v, gf) Beetroot, walnut & whipped goats' cheese salad, honey dressing	8
(v, gf) Garden pea & mint risotto, veggie 'Parmesan' (starter / main)	7 / 12
(v) Veggie Board for 2: falafels, hummus, halloumi, roast veg, olives, garlic yoghurt	8 (per person)
North Sea fishcake, chunky tartar (starter / main with chips)	7 / 12
Smoked mackerel pâté, pickled cucumber, toasted sourdough	8
Salt & chilli squid, smoked garlic mayonnaise	8
Northumbrian ham terrine, pease pudding, pickles	8
Black pudding scotch egg, broon sauce & crispy bacon	9

## MAINS

(v, gf) Pan haggerty, summer greens, parsley cream, poached hen's egg	12
(ve, gf) Courgette 'noodles', broad beans, garden peas, lemon, mint, chilli	12
(v) Roast Mediterranean vegetable & goats' cheese tart, new potatoes	13
(gf) Pan-fried North Sea mackerel with a fennel, orange & mint salad, potatoes	13
Beachwood-smoked Saveloy sausage, creamy mash, crispy onions, gravy	13
North Sea fish & chips, minted garden peas, tartar sauce	14
(gf) Pan-fried hake, lemon mash, charred broccoli, tomato, lemon & dill dressing	14
Market fish of the day	14
(gf) Roast chicken breast, potato gratin, peas, spinach & bacon	14
Roast porchetta, gremolata, pease pudding polenta chips, salsa verde	16
(gf) Seared duck breast, sautéed potatoes, orange & rhubarb purée, fine beans	18
(gf) Roast lamb rump, ratatouille, sautéed potatoes	18
(gf) 6oz Rump steak, chips, roast tomato, field mushroom, garlic butter	19

## HINNIES A LA CARTE MENU

Available Friday & Saturday nights (see Set Menu for other times)

## SIDES

Triple-cooked chips / Sautéed new potatoes / Mash / Polenta chips	
Sprouting broccoli & toasted almonds / Peas, spinach & bacon / Seasonal greens	3.5 each

## PUDDINGS

Singin' Hinnies, apricot jam, lavender, vanilla cream	6
(gf, ve) Dark chocolate mousse, poached cherries	6
(gf) Eton Mess	6
White chocolate cheesecake, macerated raspberries	6
Sticky toffee pudding, salted caramel sauce, vanilla ice-cream	6
Selection of sorbets or ice cream	5
English cheese, artisan biscuits, home-made chutney, grapes	8

## DESSERT WINE & PORT

Errazuritz Late Harvest Sauvignon Blanc, Casablanca, Chile (70ml)	4
Cockburns LBV Port (70ml glass)	4

## TEA & COFFEE

Tea, Americano, Espresso, Macchiato	3
Cappuccino, Latté, Flat white, Double espresso, Hot chocolate, Moccha	3.2
Liqueur Coffee: Irish, French, Baileys, Calypso (Tia Maria)	6

## DIGESTIFS

Espresso Martini, Amaretto, Baileys on ice, Cognacs or Malt Whisky... what's yours?

## AFTERNOON TEA

Don't forget we serve a fabulous Afternoon Tea here at Hinnies – pre-booking essential!

'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. Summer 2018 (June-August)

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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