

**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

## STARTERS

(ve) Soup of the day, crusty bread	4.5
Crayfish cocktail	8
(v) Veggie board for two: falafels, hummus, Halloumi, roast veg, olives, flatbread	7 pp
North Sea fish & seafood soup, crusty bread	8
Sardines on toast, escabeche dressing	7
Market salad of the day (please ask)	7
Crab cake, heritage tomatoes, lemon vinaigrette (£2 supplement on Set Menu)	8
Salmon gravadlax, rye pancake, summer leaves	8
Northumberland ham terrine, pease pudding, pickles	7
Home-made rabbit & pork pie, piccalilli	6
White pudding Scotch egg, kohlrabi 'slaw, plum ketchup	8

## MAINS

(v) Pan haggerty, seasonal greens, mustard cream, poached hen's egg	13
(v) Sweet potato, red pepper & feta burger, summer salad & chips	14
Vegan dish of the day	13
Fish & seafood pie, summer vegetables	15
Fish of the day	Please ask
Fish & chips, mushy peas, tartar sauce	14
Ox plate: crispy tongue, pan-fried liver, sauerkraut, mash & slow-cooked oxtail gravy	14
Hinnies burger in brioche, melty cheese, onion ring, gherkin, tomato, bacon, chips	15
(gf) Roast chicken breast, potato gratin, sweetcorn, leeks & bacon	15
House-cured bacon chop, summer vegetables casserole	15
Lightly-spiced lamb rump, aubergine, bulgar wheat (£2 suppl on Set)	16
8oz Rump, chips, grilled tomato, mushroom, peppercorn sauce (£3 suppl on Set)	18

## NIBBLES & APERITIFS

Bread & butter basket   Smoked almonds   Marinated olives   Anchovies	2.5
Flatbreads & dips: hummus; goats' cheese & beetroot; cream cheese & mango	5
Summer's the time for a G&T, Aperol Spritz or Pimm's & Lemonade – and why not!!	

## SIDES

Triple-cooked chips / New season potatoes / Mash /	
Buttered Summer vegetables / Green salad	3.5 ea

## PUDDINGS

Singin' Hinnies, lemon curd, vanilla cream (also available for brunch)	6
Cherry Bakewell, vanilla ice cream	6
Banana crème brûlée, cashew nut and chocolate biscotti	6
Peach delice, raspberry sorbet, poached peach	6
Summer fruit pudding, clotted cream	6
(gf) Sticky toffee pudding, salted caramel sauce, vanilla ice cream	6
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. Summer (June-August) 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)