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HINNIES

RESTAURANT

GEORDIE
COMFORT FOOD

CHRISTMAS 2017 MENU

(INCLUDING CRACKERS, A MINCE PIE & THE ODD ELF!)

Bread & butter | Smoked almonds | Pork scratchings | Marinated Olives 2 each

FESTIVE APERITIFS (in addition to regular Drinks Menu)

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|---|---|
| Classic Bellini (peach purée topped with Prosecco) | 6 |
| Holly Winter (brandy, sweet vermouth, cranberry juice, ginger ale, cranberries) | 7 |
| Christmas Cosmo (Stolichnaya Vodka, Cointreau, cranberry juice, lime) | 7 |
| Winter Pimm's Punch (Winter Pimm's, brandy, ginger beer, apple juice) | 7 |
| Cinnamon Sour (Amaretto, cinnamon syrup, bitters, lemon juice, cinnamon stick) | 7 |

STARTERS

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|---|----------------|
| (ve, gf) Celeriac, apple & roast chestnut soup | 5 |
| (v) Goats' cheese & red onion chutney tart, winter leaves, balsamic dressing | 7 |
| (v, gf) Roast butternut squash & sage risotto, veggie 'Parmesan' (starter / main) | 7 / 13 |
| North Sea fishcake, chunky tartar (starter / main with chips) | 7 / 13 |
| (v) Veggie Board for two: falafels, hummus, Halloumi, marinated roast veg, olives | 7 (per person) |
| Classic prawn cocktail, lemon, buttered brown bread | 8 |
| Duck liver pâté, toasted brioche, orange & cranberry marmalade | 8 |
| Black(friars) pudding, poached egg, crispy bacon, broon sauce | 8 |

MAINS

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| (ve) Spiced pumpkin, yellow split pea, lentil & spinach curry, wild rice, flatbread | 13 |
| (v) Pan haggerty, winter roots, mustard cream, poached hen's egg | 13 |
| (v) Mushroom, leek, blue cheese & walnut Wellington, buttered kale, mash, v gravy | 14 |
| Stuffed turkey, roasties, pigs in blankets, creamed sprouts & seasonal veg | 15 |
| (gf) Pan-fried hake, creamy mash, broccoli, tomato & dill dressing | 16 |
| Roast pork chop, black pudding mash, caramelised apple, kale pesto | 15 |
| Game & rabbit pie, roast honeyed roots, winter greens | 16 |
| Beer-braised beef, spiced red cabbage, creamy mash, smoked bacon gravy | 15 |

SET LUNCH: £15 for 2 courses | £19 for 3 courses

EARLY DINNER*: £18 for 2 courses | £22 for 3 courses

* 5-7pm Tuesday-Friday. Arrivals after 7pm weekdays & Saturday evenings - as priced

SPECIALS (NOT PART OF SET MENU)

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| North Sea fish & chips, mushy peas, tartar sauce | 14 |
| (gf) Lamb rump, Jerusalem artichoke mash, broccoli & almonds, redcurrant jus | 18 |
| (gf) 10oz Ribeye steak, chips, roast tomato, field mushroom, peppercorn sauce | 22 |

SIDES

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| Chips / Mash / Roast potatoes / Honey-roast roots | 3.5 each |
| Pigs in Blankets / Peas, spinach & bacon / Pork, apricot & sage stuffing | 3.5 each |

PUDDINGS

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| Creamy rice pudding, spiced plum compôte | 6 |
| Sticky toffee pudding, salted caramel sauce, banana ice-cream | 6 |
| Traditional boozy Christmas pudding, brandy cream | 6 |
| Singin' Hinnies, bramble jam, vanilla cream | 6 |
| Triple chocolate brownie, vanilla ice cream | 6 |
| English cheese, rich fruitcake, home-made chutney, grapes (£2 supplement) | 8 |

DESSERT WINE & PORT

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| Errazuritz Late Harvest Sauvignon Blanc, Casablanca, Chile (100ml / 375ml) | 4.5 / 16 |
| Sandeman LBV Port (100ml glass / 750ml bottle) | 5 / 35 |

TEA & COFFEE

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| Tea, Americano, Espresso, Macchiato | 3 |
| Cappuccino, Latté, Flat white, Double espresso, Hot chocolate, Moccha | 3 |
| Liqueur Coffee: Irish, French, Baileys, Calypso (Tia Maria) | 5.5 |

DIGESTIFS

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| Mulled wine / Liqueur coffee / Espresso Martini / Brandy Alexander | 4.5 / 6 / 7.5 / 8 |
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'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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