

0191 447 0500

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HINNIES

RESTAURANT

GEORDIE
COMFORT FOOD

CHRISTMAS 2018 MENU

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

Bread & butter Smoked almonds Pork scratchings Marinated Olives	2 each
Flatbreads & dips: hummus; herb yoghurt; cream cheese & mango chutney	5

FESTIVE APERITIFS (in addition to regular Drinks Menu)

Feliz Navidad (Larios Gin, cranberry juice, cinnamon, Prosecco, seasonal berries)	7
Winter Pimm's Punch (Winter Pimm's, Courvoisier, ginger beer, apple juice)	7
Snowtini (Amaretto, Courvoisier, lime, vanilla syrup, raspberry puree, meringue)	7
Holly Winter (Courvoisier, sweet vermouth, syrup, cranberry juice & ginger ale)	7
Dark Stormy Knight (Captain Morgan dark rum, ginger beer, fresh lime)	7
Christmas Cosmo (Stolichnaya Vodka, Cointreau, cranberry juice, lime)	7

STARTERS

(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

(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: £16 for 2 courses | £19 for 3 courses

EARLY DINNER*: £19 for 2 courses | £22 for 3 courses

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

SPECIALS (NOT PART OF SET MENU)

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

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

PUDDINGS

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

Errazuritz Late Harvest Sauvignon Blanc, Casablanca, Chile (70ml)	3.7
Cockburn's LBV Port (70ml glass)	3.9

TEA & COFFEE

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

DIGESTIFS

Mulled wine / Espresso Martini	4.5 / 7.5
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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.

10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.uk • Instant, secure online bookings at hinnies.co.uk