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HINNIES

RESTAURANT

GEORDIE
COMFORT FOOD

CHRISTMAS 2019 MENU

(INCLUDING CRACKER, 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
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) Spiced parsnip soup 5
(v) Caramelised red onion tart, goats' cheese mousse, dressed leaves 7
Turkey pork pie, cranberry chutney 7
Hot-smoked salmon fishcake, beetroot relish 7
Crayfish and prawn cocktail, lemon, buttered brown bread 8
North Sea fish soup, crusty bread 8
Game terrine, pickles, celeriac remoulade 7
Grilled black pudding, caramelised apple 8
(v) Veggie board for two: falafels, hummus, halloumi, marinated roast veg, olives 7 (per person)

MAINS

(ve) Vegan nut roast with cranberries, roast potatoes and vegan gravy 13
(v) Pan haggerty, winter greens, poached hen's egg, mustard cream 13
(v) Beetroot, leek, Lancashire cheese & walnut Wellington, buttered kale, v gravy 14
Red wine-braised beef shin casserole, horseradish mash, buttered greens, gravy 15
Stuffed turkey, roasties, pigs in blankets, sauerkraut & seasonal veg 15
North Sea fish pie, garden peas 15
Roast pork, mustard mash, buttered kale, cider jus 16
Pan-fried cod fillet, sautéed potatoes, greens, piperade sauce 16

SET LUNCH: £17 for 2 courses | £22 for 3 courses

EARLY DINNER*: £19 for 2 courses | £24 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 15
Duck breast, red cabbage, fondant potato, parsnip purée 18
(gf) 10oz Ribeye steak, chips, roast tomato, field mushroom, peppercorn sauce 23

SIDES

Chips / Mash / Roast potatoes / Honey-roast roots 3.5 each
Pigs in Blankets / Creamed sprouts / Buttered winter greens 3.5 each

PUDDINGS

Spiced chestnut crème brûlée 6
Chocolate log, clementine sorbet 6
Traditional boozy Christmas pudding, brandy cream 6
Spiced apple & pear crumble, almond ice cream 6
Sticky toffee pudding, salted caramel sauce, banana ice-cream 6
English cheese, rich fruitcake, home-made chutney, grapes (£2 supplement) 8

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 4.5
Espresso Martini 7.5
Virgin Espresso Martini 5.5
Cockburn's LBV Port (70ml glass) 3.9

'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.

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

Opening times: Tuesday to Friday 12-2:30pm for lunch & 5-late for dinner; 9am-late Saturday & 9am-4pm Sunday. Printed on recycled paper.
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