

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	

BRUNCH (NOW AVAILABLE 9:30AM-12PM TUESDAY TO SUNDAY)

Toasted sourdough, crunchy peanut butter, honey, sliced banana	4
Eggy bread / with bacon & maple syrup	4 / 5
Scrambled egg on toasted sourdough with smoked salmon or spinach & mushroom	8
Roasted peach, Greek yoghurt, honey, granola	4
Hot smoked salmon, avocado, spinach & poached egg on toasted muffin	8
Eggs Benedict: poached eggs, hollandaise, crispy bacon, toasted muffin	8
Eggs Florentine: poached eggs, hollandaise, mushrooms & spinach, toasted muffin	8
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

STARTERS

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

SIDES

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

GREAT EXHIBITION OF THE NORTH MENU

LUNCH: £13 for 2 courses | £16 for 3 (Tuesday to Saturday)

DINNER £16 for 2 courses | £19 for 3 (Tuesday to Thursday; till 7pm Friday)

MAINS

(v, gf) Pan haggerty, summer greens, parsley cream, poached hen's egg
(gf, ve) Courgette 'noodles', broad beans, garden peas, lemon, mint, chilli
(v) Roast Mediterranean vegetable & goats' cheese tart, new potatoes
(gf) Pan-fried North Sea mackerel with a fennel, orange & mint salad, potatoes
Beachwood-smoked Saveloy sausage, creamy mash, crispy onions, gravy
(gf) Pan-fried hake, lemon mash, charred broccoli, tomato, lemon & dill dressing
Market-fresh fish of the day
(gf) Roast chicken breast, potato gratin, peas, spinach & bacon
North Sea fish & chips, minted garden peas, tartar sauce (£3 supplement)
Roast porchetta, gremolata, pease pudding polenta chips, salsa verde (£3 supplement)
(gf) Seared duck breast, sautéed potatoes, orange & rhubarb purée, fine beans (£4 supplement)
(gf) Roast lamb rump, ratatouille, sautéed potatoes (£4 supplement)
6oz Rump steak, chips, roast tomato, field mushroom, garlic butter (£5 supplement)

SUNDAYS (£16 for 2 courses | £19 for 3)

Roast Pork, Beef or Chicken, Yorkies, roasties, seasonal veg & gravy plus Veggie mains & Fish of day

PUDDINGS

Singin' Hinnies, apricot jam, lavender, vanilla cream
(gf, ve) Dark chocolate mousse, poached cherries
(gf) Eton Mess
White chocolate cheesecake, macerated raspberries
Sticky toffee pudding, salted caramel sauce, vanilla ice-cream
Selection of sorbets or ice cream
English cheese, artisan biscuits, chutney, grapes (£2 supplement)

'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
10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.uk