

# HINNIES

RESTAURANT



# DRINKS

## SPIRITS

(25ml unless stated otherwise)

Bells   Pampero   Captain Morgan   Galliano	3
Jamesons   Kahlua   Larios Gin	3
Malibu   Morgan Spiced	3
Pernod   Russian Vodka   Seedlip   Tequila	3
Jack Daniels   Pear Vodka	3.5
The Lakes Gin   Tanqueray   Jack Cain's Gin	3.5
Martinis   Cinzano   Aperol   Campari (all 50ml)	3.5
Hendricks   Poetic Licence Gin   Newcastle Gin	4
Pimm's (50ml)	4.5
The Lakes 'The One' Whisky	4

## DIGESTIFS & LIQUEURS

(25ml unless stated otherwise)

Cassis / Grenadine (15ml)	1
Baileys (50ml)	4
Courvoisier VSOP	4
Amaretto   Benedictine   Cointreau   Drambuie   Grand Marnier   Sambuca   Southern Comfort   Tia Maria	3.2
Espresso Martini (Dbl Espresso, Kahlua, Vodka, Vanilla Syrup)	7.5

## MALTS

Old Pulteney 12 Year Old	4
Highland Park 12 Year Old	4.5
Bowmore 12 Year Old	5
Talisker 10 Year Old	5
Dalwhinnie 15 Year Old	5

## GIN & TONICS

Newcastle Elderflower (Gin, Elderflower Liqueur, Lemon)	6.5
The Lakes Pure (The Lakes Gin, Juniper Berries)	5.4
Geordie Jack (Jack Cain's Gin, Rose Lemonade, Lime)	5.4
Poetic Licence Old Tom (Ginger Ale, Green Apple)	5.9
Tanqueray 10 (Pink Grapefruit & Juniper Berries)	5.4
Hendricks Cucumber (Cucumber, Black Pepper)	5.9
Larios Español (Larios Gin, Orange Wedge)	4.9

## APERITIFS & COCKTAILS

Classic Bellini (Peach Purée topped with Prosecco)	6
White Wine Spritzer	5.9
Winter Pimms (Winter Pimms, Courvoisier, Ginger Beer & Apple)	6.5
Bloody Mary (Vodka, Big Tom, Worcestershire, Tabasco)	7.5
Kir Royal (Crème de Cassis, Prosecco)	7
Orchard (Pear Vodka, Elderflower Liqueur, Lemon, Mint)	7.5
Negroni (Tanqueray, Campari, Martini Rosso, Orange)	8
Rum Punch (Lime, Grenadine, Spiced Rum, OJ, Nutmeg)	7.5
Dark & Stormy (Captain Morgans Dark Rum, Ginger Beer & Lime)	7.5

## SPARKLING WINE

	125ml	Bottle
Conti D'Arco Prosecco	6	29
Da Luca Sparkling Rosé, Italy		25
Louis Dornier et Fils Champagne		36

## WHITE WINE

175ml 500 ml Bottle

### CRISP, FRESH & LIGHT

Great with white fish or just as an aperitif

Granfort Sauv Blanc, Pays d'Oc, France	4.9	14	20
Belvino Pinot Grigio Venetie, Italy	5.2	14.7	21
Muscadet de Sèvre et Maine, Petites Sardines, France			24
Jean-Luc Colombo Picpoul de Pinet, South France			28

### SMOOTH & DRY

Work well with salmon, white meat & creamy sauces

Tierra Chardonnay, Chile			20
Vineyard Selection Chenin Blanc, S Africa	5.9	16.8	24
Greco di Tufo, Campania, Italy	6.2	17.5	25

### AROMATIC & FRUITY

Really good with curry and other spicy foods

Casa Albali Verdejo, Valdepenas, Spain	4.8	13.7	19.5
La Campagne Viognier, France			22
St Hallett Riesling, Eden Valley, Australia			30
Lefffield Sauvignon Blanc, New Zealand			29

125ml wine glasses available

## ROSE

	175ml	500 ml	Bottle
Rugged Ridge Zinfandel Rosé, California			21
Coteaux Varois en Provence Rosé, Lumière, Estandon, France	6.4	18.2	26

## RED WINE

175ml 500 ml Bottle

### LIGHT & FRUITY

Good with pasta, pâté, grilled chicken, salmon & tomato sauces

Casa Albali Tempranillo-Shiraz, Spain	4.8	13.7	19.5
Rare Pinot Noir, Languedoc-Rousillon, France			22
Louis Jadot Beaujolais Village, France			28

### SMOOTH MEDIUM-BODIED

Good with grilled/roast meat, game, char-grilled vegetables

Granfort Merlot, Pays d'Oc, France	4.9	14	20
Alandra Tinto Alentejo, Portugal			22
Jean-Luc Colombo Côtes-du-Rhone, France			26
Drifting Cabernet Sauvignon, California			26
Don Jacobo Rioja Reserva, Spain			32

### RICH & FULL-BODIED

Great with steak, rich stews & spicy meat dishes

Da Luca Nero d'Avola, Sicily, Italy			22
Vermonte Carménère 'Organic', Colchagua, Chile	5.9	16.8	24
Fiorebella Appassimento Rosso del Veneto, Italy			28
Serbal Malbec, Mendoza, Argentina	7.2	20.3	29
St Hallett Faith Shiraz, Barossa, Australia			32

## MOCKTAILS

Seedlip Spice (Seedlip Spice 94, Tonic, Pink Grapefruit)	4.9
Seedlip Garden (Seedlip Garden 108, Tonic, Cucumber)	4.9
Virgin Mary (Big Tom, Tabasco, Worcestershire Sauce)	3.2
Whitley Bay Sunset (OJ, Lemonade, Grenadine, Cherry)	3.2
Temperance 75 (Lemon Juice, Elderflower Cordial, Tonic)	3.2

## BEERS & CIDERS

Northumberland Blonde Mordue	500ml	4.5%	4.8
Workie Ticket Mordue	500ml	4.5%	4.8
Guest Beer Just ask			
Pennine Pale	500ml	4%	4.8
Adder Lager	500ml	5%	4.9
Orchard Pig Truffler Cider	500ml	5%	4.9
Wild Berry Cider Rekordelig	500ml	4%	5.2
Newcastle Brown Ale	550ml	4.7%	4.9
Cobra Zero-Alcohol Beer	330ml		3.8

## SOFT DRINKS

Cloudy Apple Juice	200ml	2.4
Big Tom Spicy Tomato Juice	250ml	2.4
Fentimans Rose Lemonade	275ml	2.5
Fentimans Giner Ale	125ml	2.5
Franklins Tonic & Light Tonic	200ml	1.9
Franklins (Lemonade & Elderflower, Apple & Rhubarb)	275ml	2.5
Franklins Ginger Beer	275ml	2.7
Frobishers Fusion (Orange & Passionfruit, Apple & Raspberry)	275ml	2.9
Coke, Diet Coke	330ml	2.5
Lemonade, Soda Water, OJ, Cranberry J	200ml	1.9
Harrogate Mineral Water	750ml	2.5

## HOT DRINKS

English breakfast, Earl grey, Herbal	3
Americano, Espresso, Macchiato	3
Cappuccino, Latte, Flat white, double espresso	3.2
Hot chocolate, Mocha	3.2
Flavoured Latte	3.5
Liqueur coffee	6
Irish, French, baileys, calypso(Tia Maria)	

Prices in pounds sterling include VAT.

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