

0191 447 0500

hinnies.co.uk

HINNIES

RESTAURANT

GEORDIE
COMFORT FOOD

SET LUNCH: 2 Courses: £19 / 3 Courses: £24

SET DINNER: 2 Courses: £23 / 3 Courses: £28

Available Tuesday – Saturday until 7pm

COCKTAILS: 2-for-15 every weekday until 7pm

SNACKS: Smoked almonds: 3 | Marinated Olives: 3 | Flatbreads with hummus: 5

VOUCHERS: Don't forget to ask for a Hinnies Voucher – the perfect gift!

HINNIES Xmas & New Year's Eve Menus now available – book now!

STARTERS

(ve) Spiced lentil & butternut squash soup, crusty bread	6
(v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing	8
(gf) North Shields prawn soup, chive soured cream	9
(gf) Slow-cooked ham terrine, peas pudding, piccalilli	9
Smoked mackerel pâté, toasted sourdough, dill pickles	9
North Sea fishcake, tartar sauce	8
Spicy crab rarebit, home-made salt & vinegar crisps	10
(gf) Corned beef hash, fried hens' egg, broon sauce	9

MAINS

(v/gf) Pan haggerty, mustard cream, autumn vegetables, poached egg	16
(ve) Braised beans & puy lentil casserole, dumpling, root veg mash, greens	16
(gf) Northumbrian 'Hunters' chicken, triple-cooked chips	17
North Shields Market white fish, smoky tomato, pepper & lentil sauce, broccoli	18
Slow-cooked pork belly, sauerkraut, black pudding mash, cider jus	17
Venison mince pie, marrowfat peas, mashed tattie, onion & herb gravy	18
(gf) Whole grilled sole, sautéed pots, greens, herby lemon caper butter sauce	17
6oz Sirloin, chips, grilled tomato, mushroom, Béarnaise sauce (€6 Supl on Set)	22

SIDES

Triple-cooked chips/ root veg mash / autumn vegetables	5
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V=vegetarian; Ve=vegan, GF=gluten free Please let us know if you have any dietary requirements. Always ask for our Allergen Matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen-free. GM soya/maize not used. Drinks may use sulphites, eggs and fish products in their production and may contain gluten.

A discretionary 10% service charge will be added to all bills; all tips go to the staff. Prices in pounds sterling and include VAT

PUDDINGS

(gf) Sticky toffee pudding, salted caramel, vanilla ice cream	6
Pear and almond tart, crème fraîche	6
(ve/gf) Chocolate pavé, sea buckthorn sorbet	6
Singin Hinnies, fruit jam, Chantilly cream	6
Warm rice pudding, poached cherries, pistachio ice cream	6
English cheeses, artisan biscuits, chutney, grapes (£3 supplement on Set Menu)	9

BRITISH SUNDAY ROASTS (2 courses £23/ 3 courses £28)

Roast Pork, Beef or Chicken with yorkies, roasties, cauliflower cheese, seasonal veg, gravy

Please ask about our selection of Sunday vegetarian and fish main courses

WEEKEND BRUNCH (9:30-11:30)

Morning restoratives from 11am: Bloody Mary: 8.50; Bellini: 8.50; Espresso Martini: 9

(ve) Smashed avocado, sourdough, slow-roast tomatoes, mushroom & spinach	9
(v) Shakshuka – spicy baked eggs in roast red pepper & tomato sauce, herbs	10
Geordie bap with crispy bacon or sausage / add fried egg	6 / 7.9
Geordie bap with Halloumi, mushroom & herb grilled tomato	6
Eggs benedict with ham & hollandaise	10
Eggs florentine with mushroom & spinach & hollandaise	9
Hinnies Belta: sausages, bacon, black pud, hash brown, eggs, toms, toast	11.5

EXTRAS

Bacon / Sausage / Halloumi / Egg / Smashed avocado / Hash brown	1.9 each
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Open: 12-2pm for lunch & 5-late for dinner Tuesday to Fridays; 9:30-3/5-late Saturdays & 9:30-4pm Sundays

10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.ukFollow us on [Facebook](#) HinniesFamilyRestaurant [Twitter](#) HinniesRest [Instagram](#) Hinnies-Restaurant. Please review us on TripAdvisor. Visit our sister restaurants: Blackfriars and Dobson & Parnell