

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

**SET DINNER:** £16 for 2 courses | £19 for 3 (Tuesday to Friday till 7pm)

Available weekday nights before 7pm, as priced after 7pm and all night Saturday

## NIBBLES & APERITIFS

Bread & butter basket | Smoked almonds | Marinated olives

2.5

Enjoy 2 for £10 Cocktails, weekday lunch & dinner (until 7pm Fridays)

## STARTERS

(ve) Soup of the day, crusty bread	4.5
(v) Goats cheese & caramelised onion tart	6
(ve) Autumn squash salad, hazelnut 'ricotta', bulgur wheat, hazelnut dukka	6
Farmhouse pork terrine, apple & ale chutney, toasted sourdough	6
North Sea fish & shellfish soup, crab rarebit	7
Whisky-cured salmon, rye pancake, lemon crème fraîche	7
North Sea fishcake, tartare sauce/as a main with triple-cooked chips (may contain shellfish)	7/14
Haggis scotch egg, blackberry ketchup	8
House-cured corned beef, red wine-marinated beetroot, toasted sourdough	8

## MAINS

(gf) (ve) Spiced butternut squash, chickpea & lentil curry, Thai rice, pak choi	12
(ve) Crispy polenta chips, sautéed wild mushrooms, artichoke, romesco sauce	13
(v) Pan haggerty, seasonal greens, poached hen's egg, mustard cream	13
Fish of the Day – please ask	
(gf) Roast chicken breast, gratin potato, sautéed wild mushrooms, creamed corn, greens	14
Roast partridge, bread pudding, puy lentils, bacon & red wine sauce	15
Hinnies venison burger, triple-cooked chips, celeriac & blue cheese 'slaw	15
(gf) Pan-fried cod, new potatoes, sauerkraut, parsnip purée, red wine sauce	15
Slow-cooked pork belly, chorizo, black pudding & bean hotpot, autumn greens	16
8oz ribeye steak, triple cooked chips, diane sauce (£4 suppl on Set Menu)	21

## SIDES

Triple-cooked chips / New potatoes / Mash	3.5
Autumn salad / Seasonal greens / Roast beetroot, squash, hazelnut dukka	3.5

## PUDDINGS

Ginger & toffee-apple sundae	6
(gf) (ve) Toasted almond pannacotta, caramelised pear	6
Hot chocolate fondant, sea buckthorn sorbet	6
(gf) Sticky toffee pudding, salted caramel sauce, vanilla ice cream	6
Selection of ice creams and sorbets – please ask	5
English cheeses, artisan biscuits, chutney, grapes (£2 suppl on Set Menu)	8
Cockburn's LBV Port (70ml glass)	5

## BRITISH SUNDAY ROASTS (£16 2 COURSES | £19 3 COURSES)

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

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

## WEEKEND BRUNCH (9:30-11:30)

(v) Poached eggs, smashed avocado on toasted sourdough, roast cherry tomatoes, Tabasco	8
(ve) Smashed avocado on toasted sourdough, roast tomatoes, mushroom & spinach, Tabasco	8
(v) Baked eggs, spicy red pepper & tomato stew, feta, spinach & fresh coriander / add chorizo	8/9
(v) Geordie bap with Halloumi, mushroom & herb grilled tomato / add fried egg	4/5
(v) Brioche French egg bread / with bacon & maple syrup	4/5
Eggs Benedict with ham / Florentine with mushroom & spinach, poached eggs & hollandaise	8
Scrambled eggs, cured salmon, chives, toasted sourdough	8
Thick American-style pancakes: Nutella & banana or bacon & maple syrup	7
Hinnies Belta Breaky: sausages, bacon, black pud, hash browns, eggs, toms, toast	9
Geordie bap with crispy bacon or sausage / add fried egg	4/5

V=vegetarian; Ve=vegan. 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. Always check labels. 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: 12-2pm for lunch & 5-late for dinner Tuesdays to Fridays; 9:30-3/5-late Saturdays & 9:30-4pm Sundays

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