

**SET LUNCH: 2 COURSE £15/ 3 COURSE £19****SET DINNER: 2 COURSE £19/ 3 COURSE £23**

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

**NIBBLES & APERITIFS**

Bread & butter basket   Smoked almonds   Marinated olives	2.5
Flatbreads with hummus	5
Enjoy 2 for £12 selected cocktails, weekday lunch & dinner (until 7pm Fridays)	

**STARTERS**

Split pea and ham soup, crusty bread	5
(ve) Roast beetroot & cashew 'ricotta' salad, walnut dressing	7
(v) Roast squash, pomegranate, mint, hazelnut dukka, tahini yoghurt dressing	8
Smoked haddock fishcakes, curry mayonnaise / triple-cooked chips as main.	8/14
Cured salmon, potato pancake, lemon crème fraîche	8
Kipper pâté, chutney, sourdough	7
Crab, samphire & cheddar tart, dressed leaves	9
Game scotch egg, pear ketchup	8

**MAINS**

(v) Pan haggerty, mustard cream, autumn vegetables, poached egg	14
(ve) Curried cauliflower steak, golden sultanas, almond, coriander couscous	14
North Shields Market Fish of the day	please ask
(gf) Whole grilled sole, lemon butter caper sauce, potatoes	16
Roast whole partridge/pigeon, game chips, watercress, bread sauce	16
Roast venison, braised shoulder, squash purée, roast beetroot	18
Pork belly, glazed pork cheek, roast carrot, cabbage, pease pudding, jus	16
(gf) Roast chicken breast, celeriac purée, chestnut mushroom, bacon, Savoy	16
8oz ribeye steak, peppercorn sauce, triple-cooked chips, salad (£4 supp on set)	22

**SIDES**

Triple-cooked chips / New potatoes / Mash / Autumn vegetables	3.5
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**PUDDINGS**

Singin' Hinnies, Chantilly cream, plum jam	6
(gf) Sticky toffee pudding, salted caramel, vanilla ice cream	6
Spiced apple & blackberry crumble sundae	6
Chocolate pavé, pistachio ice cream, poached cherries	6
Crème brûlée, ginger biscuit	6
English cheeses, artisan biscuits, chutney, grapes (£2 supplement on Set Menu)	8
Cockburn's LBV Port (70ml glass)	5

**BRITISH SUNDAY ROASTS (2 courses £19/ 3 courses £23)**

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)**

Grilled kippers, scrambled egg, toasted sourdough	8
(ve) Smashed avocado, toasted sourdough, tomatoes, mushroom & spinach	8
Geordie bap with crispy bacon or sausage	4
Geordie bap with Halloumi, mushroom & herb grilled tomato	4
Eggs benedict with ham & hollandaise	8
Eggs florentine with mushroom & spinach & hollandaise	8
Hinnies Belta: sausages, bacon, black pud, hash browns, eggs, toms, toast	9




**Extras**

Bacon / Sausage / Halloumi / Egg / Smashed avocado / Hash brown	1.5 ea
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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  
10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • [info@hinnies.co.uk](mailto:info@hinnies.co.uk)

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