

SET LUNCH: 2 COURSE £17/ 3 COURSE £21

SET DINNER: 2 COURSE £21/ 3 COURSE £25

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

STARTERS

(v) Soup of the day, crusty bread	5
(ve) Tomato, cucumber, olives, roasted red pepper, almond ricotta	7
(gf) Smoked pulled ham, white & green beans, charred gem, soft boiled egg	8
North shields crab on toast (€2 supl on set)	10
North Sea fishcakes, homemade tartar sauce, lemon	8
Smoked haddock chowder, sourdough	9
(v) Caramelised red onion, roasted red pepper, courgette & goats cheese tart	7
Pork & sage Scotch egg, broon sauce	9

MAINS

(v) Pan haggerty, mustard cream, summer vegetables, poached egg	14
(ve) Carrot, red lentil & chickpea burger, sweet potato wedges, homemade slaw	15
(gf) Roast chicken breast, potato gratin, sweetcorn, mushroom	16
North Shields Market Fish of the day	please ask
Pork fillet, chorizo, black pudding, sautéed potatoes, almond & red pepper dressing	16
(gf) Whole grilled sole, lemon caper butter, boiled new potatoes	16
Pan-fried calves liver, crispy bacon, onions, mash	17
Lamb pie, polenta mash, aubergine purée, charred summer veg	18
10oz Rump, peppercorn sauce, tomato, mushroom, chips (€6 Supl on Set)	22

SIDES

Triple-cooked chips / New potatoes / Salad / Summer veg	3.5
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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)	

PUDDINGS

(gf) Sticky toffee pudding, salted caramel, vanilla ice cream	6
Lemon & vanilla baked cheesecake	6
Strawberry shortcake sundae	6
Peach & almond tart, crème fraiche	6
(ve) (gf) Chocolate mousse, whipped coconut cream, boozy cheerries	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 £21/ 3 courses £25)

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)

Cured salmon, scrambled egg, toasted bagel	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, mush, 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

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