

0191 447 0500

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HINNIES

RESTAURANT

GEORDIE
COMFORT FOOD**NIBBLES & APERITIFS**

Bread & butter Peanuts Pork scratchings Marinated Olives	2.5 each
Flatbreads & dips: hummus; herb yoghurt; cream cheese & mango chutney	5
Toasted confit onion purée & Cheddar sourdough (2 slices)	5

LUNCH DEAL: £12 for 2 courses | £15 for 3 courses**EARLY DINNER: £15 for 2 courses | £18 for 3 courses**

Available weekday lunch & 5-7pm Tuesday to Friday; otherwise as priced

STARTERS

(ve) Garden pea & confit shallot soup, sourdough bread	5
(v, gf) Beetroot, walnut & whipped goats' cheese salad, honey dressing	8
(v, gf) Spring vegetable, lemon & mint risotto, veggie 'Parmesan' (starter / main)	7 / 12
North Sea fishcake, chunky tartar (starter / main with chips)	7 / 12
(v) Veggie Board for 2: falafels, hummus, halloumi, roast veg, olives, garlic yoghurt	8 (per person)
Fish Board for two: fishcakes, hot-smoked salmon, mackerel pâté, mussels	8 (per person)
Smoked mackerel pâté, pickled cucumber, toasted sourdough	8
Northumbrian ham terrine, pease pudding, pickles	8
Black pudding scotch egg, broon sauce & crispy bacon	9

MAINS

(v, gf) Pan haggerty, spring greens, parsley cream, poached hen's egg	12
Corned beef & bacon Panacalty, buttered carrots, crispy onions, broon sauce	13
(ve) Spiced butternut, yellow split pea, lentil & spinach curry, wild rice, flatbread	12
(v) Feta, spinach & cherry tomato Wellington, sweet potato mash	14
(gf) Roast chicken breast, potato gratin, peas, spinach & bacon	14
Spicy merguez sausage, flageolet beans, cucumber, tomato, mint & coriander salad	13
Pan-fried black cod with lentil, bacon, spring vegetable, tomato & parsley stew	15
Fish pie: local smoked haddock, white fish, salmon & king prawn, garden peas	15
Rolled roast pork belly, pease pudding, caramelised onions, garden vegetables	14
(gf) 6oz Rump steak, chips, roast tomato, field mushroom, garlic butter (£3 supplmnt)	18

SIDES

Triple-cooked chips / Sautéed new potatoes / Honey-roast carrots	
Sprouting broccoli & toasted almonds / Peas, spinach & bacon / Seasonal greens	3.5 each

SPECIALS (NOT PART OF SET MENU DEAL)

Lightly-battered king prawns, chilli & lime mayonnaise (starter)	10.5
(gf) Sea bass, sautéed new potatoes, spinach, capers, lemon, butter & dill sauce	16
North Sea fish & chips, mushy peas, tartar sauce	14
(gf) Lamb rump, goats curd, sweet potato, charred tender stem broccoli, dill oil	18
(gf) 8oz Ribeye steak, chips, roast tomato, field mushroom, peppercorn sauce	23

PUDDINGS

Singin' Hinnies, plum jam, vanilla cream	6
(ve) Banana cake & coconut ice cream	6
Lemon & ginger cheesecake, spiced rhubarb compôte	6
Sticky toffee pudding, salted caramel sauce, banana ice-cream	6
(gf) Chocolate brownie, vanilla ice cream, caramelised popcorn	6
Selection of sorbets or ice cream	5
English cheese, artisan biscuits, home-made chutney, grapes (£2 supplement on SET)	8

DESSERT WINE & PORT

Errazuritz Late Harvest Sauvignon Blanc, Casablanca, Chile (70ml)	4
Cockburns LBV Port (70ml glass)	4

TEA & COFFEE

Tea, Americano, Espresso, Macchiato	3
Cappuccino, Latté, Flat white, Double espresso, Hot chocolate, Moccha	3.2
Liqueur Coffee: Irish, French, Baileys, Calypso (Tia Maria)	6

DIGESTIFS

Espresso Martini, Amaretto, Baileys on ice, Cognacs or Malt Whisky... what's yours?

'v': vegetarian; 've': vegan; 'gf': gluten free; GM soya/maize not used. Please let us know if you have any allergies or other dietary requirements. Spring 2018 (March-May)

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

Opening times: Tuesday to Friday 12-2pm for lunch & 5-late for dinner; 9am-late Saturday & 9am-4pm Sunday. Printed on recycled paper.

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