

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

(v) Soup of the day, crusty bread 5
 (ve) (gf) Warm lentil, roast parsnip & walnut ricotta salad 7
 Game terrine, chutney, sourdough 8
 Crispy ham & black pudding cake, poached egg 8
 Salmon rillette, sourdough, dill pickled cucumber 8
 (gf) North Shields fish soup 9
 Ox tongue, pickled red cabbage, rye pancake, sour cream 7
 Smoked haddock Scotch egg, curried mayonnaise 9

MAINS

(v) Pan haggerty, mustard cream, winter vegetables, poached egg 14
 (ve) Cauliflower masala curry, almond, bulgar wheat, flatbread 14
 (gf) Roast chicken breast, potato gratin, mushroom, bacon, Savoy 16
 North Shields Market Fish of the day please ask
 (gf) Whole grilled sole, lemon caper butter, boiled potatoes 16
 Pigeon pie, winter vegetables, jus 17
 Slow-cooked beef, horseradish mash, dumpling, winter greens 17
 Pork loin chop, black pudding & leek mash, caramelised apple 16
 8oz Rump steak, peppercorn sauce, tomato, mushroom, chips (£2 Supl on Set) 18

SIDES

Triple-cooked chips / New potatoes / Mash / Winter vegetables 3.5

PUDDINGS

Singin' Hinnies, Chantilly cream, fruit jam 6
 (gf) Sticky toffee pudding, salted caramel, vanilla ice cream 6
 Steamed ginger sponge, poached plums, clotted cream ice cream 6
 (ve)(gf) Coconut rice pudding, caramelised pineapple 6
 Dark chocolate, blood orange & sea buckthorn sundae 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)

Cured salmon, 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

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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