

HINNIES COURTYARD MENU - 13TH APRIL - 16TH MAY
3 SET COURSES EAT-IN / TAKE-OUT - £22.50

COCKTAILS - 2-for-£10 including Aperol Spritz, Pimm's & lemonade, Gatsby, Bramble, Dark & Stormy & Cosmopolitan – please ask for availability / Drinks List

SNACKS & LIGHT BITES

Bread & butter Smoked almonds Marinated olives Root veg crisps	2.5
Flatbreads with humous	3.5
Haggis scotch egg	3.5
(v) Garden pea, watercress & wild garlic soup, crusty bread	5
(v) Goat's cheese, asparagus & walnut tart, salad leaves, honey dressing	8
Ham terrine, pease pudding, house-cured pickles, toasted sourdough	7
North Sea fishcakes, tartar sauce / with triple-cooked chips	7/12

SHARING (NOT PART OF SET MENU)

Seafood sharing board - fishcake, mackerel pâté, dill-cured salmon, prawns, triple-cooked chips, toasted sourdough	12pp
Veggie sharing board – falafels, humous, grilled Halloumi, marinated aubergine, peppers & courgette, olives, flatbread	12pp

MAINS

(ve) Butternut, chickpea, coconut & red lentil curry, Thai rice, flatbread	12
Fish of the day, new potatoes, greens & nut-brown lemon caper butter	14*
Roast cod, chickpea, red pepper, saffron & chorizo broth	15
Venison & black pudding burger, triple cooked chips, blue cheese mayo	15*
(gf) Roast chicken breast, pan haggerty, leeks & bacon	14
Roast lamb, puy lentils, greens, wild garlic salsa verde	15

SIDES

Triple-cooked chips / Boiled potatoes / Seasonal Greens	3.5
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*(Those marked with an asterisk ** not suitable for take-away)*

PUDDINGS

(gf) Sticky toffee pudding, salted caramel sauce	6
Baked lemon & vanilla cheesecake	6
Chocolate pave, toasted peanuts, vanilla cream	6
English cheeses, artisan biscuits, chutney, grapes (£2 suppl on Set Menu)	8

TEA & COFFEE

Tea, Single-shot Americano, Espresso	2.8
Double espresso, Double-shot Americano, Hot chocolate, Macchiato, Mocha	3
Cappuccino, Latté, Flat white	3.2

SUNDAY ROASTS (£23 FOR 3 COURSES)

Slow-roast topside of beef, roast pork, chicken or pan haggerty with cauliflower cheese, seasonal greens, roast potatoes, Yorkshire pudding & gravy
Children's half portions for half price

WEEKEND BRUNCH (9:30-11:30)




(ve) Smashed avocado, toasted sourdough, tomatoes, mushroom & spinach	8
Geordie bap with crispy bacon or sausage / add fried egg	4/5
Geordie bap with Halloumi, mushroom & herb grilled tomato / add fried egg	4/5
Eggs: Benedict with ham / Florentine with mushroom & spinach & hollandaise	8
Hinnies Belta: sausages, bacon, black pud, hash browns, eggs, toms, toast	9

FOR TOMORROW

Sourdough loaf <i>(perfect for toast)</i>	3.5
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V=vegetarian; Ve=vegan. Please note we are unable to accommodate dietary requests at present. Ask for our Allergen Matrix when you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen-free. GM soya/maize not used..

All tips go to the staff. Prices in pounds sterling include VAT 10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.uk

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