

HINNIES AT HOME AUTUMN MENU

SET MENU 3 COURSES 19

Served chilled with reheating instructions except Sunday roasts served hot

COCKTAILS 9.5 FOR 2 SERVINGS

Dark & Stormy—Captain Morgan Dark Rum, angostura bitters, ginger beer, lime

Negroni—Brockman's Gin, campari, red vermouth

Old Fashioned—Woodford Reserve Bourbon, angostura bitters, demerara sugar, orange

STARTERS

(v) Wild mushroom & black truffle soup, bread

North Sea fish & shellfish soup, bread

(ve) Autumn squash salad, hazelnut 'ricotta', bulgur wheat, toasted hazelnuts

Nothumbrian game terrine, apple & ale chutney, toasted sourdough

Whisky-cured salmon, rye pancake, lemon crème fraîche

House-cured corned beef, red wine-marinated beetroot, sour cream, toasted sourdough

MAINS

WEDNESDAY-SATURDAY

(gf) (ve) Spiced butternut squash, chickpea & lentil curry, Thai rice, pak choi

(gf) Roast chicken breast, pan haggerty, sautéed wild mushrooms, savoy, creamed corn

Braised venison & dumplings, autumn veg, mash

Slow-cooked pork belly, chorizo, black pudding & bean hotpot, autumn greens

(gf) Baked sea trout, new potatoes, sauerkraut, parsnip purée, red wine sauce

Venison Wellington, braised lentils, mash, greens, red wine sauce (£3 supplement, to bake at home)

SUNDAY ROASTS

Slow-roast topside of Beef, roast Pork, Chicken breast or Pan Haggerty

Served with cauliflower cheese, seasonal greens, roast potatoes, Yorkshire pudding & gravy

Children's Sunday Roast 5.5

PUDDINGS

(gf) Sticky toffee pudding, salted caramel sauce

(ve) (gf) Winter fruits rice pudding, poached plums

Chocolate & hazelnut delice, caramelised pear, toasted hazelnuts

EXTRA TREATS

Venison & black pudding sausage roll (to bake at home) 1.5 ea

Haggis scotch egg, blackberry ketchup (to bake at home) 3 ea

Loaf of sourdough 3.5

English cheeses, artisan biscuits, chutney, grapes 8

TEA & COFFEE

Tea, Espresso, Americano 2.5

Cappuccino, Latte, Flat white, Hot chocolate, Macchiato, Mocha 2.7

WINES, BEERS

Please see our separate menu at hinnies.co.uk

ORDERING

Call 0191 447 0500 or email your order to info@hinnies.co.uk with your phone number for us to call you back. Staggered collection slots: 4-7pm Wednesday - Saturday / 12-4pm Sunday.

Order in advance, cashless payment. Please let us know when you arrive and wait in the garden area outside, we will bring your order out to you.

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.

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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