

SET LUNCH: 2 Courses: £19 / 3 Courses: £24**SET DINNER: 2 Courses: £23 / 3 Courses: £28***Available lunch & dinner Tuesday – Saturday from Jan 4– 31 March 2024***COCKTAILS: 2-for-£15 every weekday until late**

SNACKS: Smoked almonds: £3 | Marinated Olives: £3 | Flatbreads with hummus: £5

STARTERS

(ve) Curried parsnip & potato soup, crusty bread

(v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing

(gf) North Shields fish soup, spiced tomato soured cream

Slow-cooked ham terrine, cheese & onion 'bonbon', smooth pickle, toasted sourdough

Smoked mackerel pâté, toasted sourdough, dill pickles

(gf) North Sea fishcake, tartar sauce

(gf) Crispy North Sea squid, roasted garlic & chorizo mayonnaise

Sautéed black pudding, poached hens' egg, broon sauce, crispy onions

MAINS

(v/gf) Pan haggerty, mustard cream, winter vegetables, poached egg

(ve) Winter squash lasagne, red slaw, black garlic & rosemary focaccia

(gf) Pan-roasted chicken breast, sautéed foraged wild leeks, potato gratin, herb jus

(gf) North Shields market fresh fish of the day *(please ask your server for details)*

Smoked bacon, potato & black pud pie, braised red cabbage, onion gravy

Venison burger, beetroot pickle, truffle mayonnaise, parmesan chips

(gf) Whole grilled sole, buttered potatoes, greens, herby lemon & caper sauce

6oz Sirloin, chips, grilled tomato, mushroom, sauce Diane (£6 supplement)

SIDES

Triple-cooked chips / braised red cabbage / honey & mustard glazed carrots £5

PUDDINGS

(gf) Sticky toffee pudding, salted caramel, vanilla ice cream

Apple & rhubarb crumble, vanilla custard

(ve/gf) Chocolate delicé, whipped coconut cream

Singin Hinnies, fruit jam, Chantilly cream

Steamed sponge pudding, orange marmalade ice cream

English cheeses, artisan biscuits, chutney, grapes (£3 supplement)

VOUCHERS: Don't forget to ask for a Hinnies Voucher – the perfect gift!

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. Genetically-modified soya/maize not used. Most of our fish products are prepared in house and may contain small bones. 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; 9:30-3/5-late Saturday & 9:30am-4pm Sunday. 10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.uk • Instant, secure online bookings at hinnies.co.uk