



SET LUNCH: 2 Courses: £20 / 3 Courses: £25 SET DINNER: 2 Courses: £24 / 3 Courses: £29

Available lunch & dinner Tuesday - Saturday from 2 April - 1 June 2024

COCKTAILS: 2-for-£15 every weekday until late

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

STARTERS

(ve) White onion & cider soup, crusty bread

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

(gf) North Shields fish & clam chowder, pancetta, tarragon oil

Chicken liver parfait, onion chutney, sourdough

Beetroot cured salmon, horseradish cream, pickled cucumber, rye bread toast

(gf) North Sea fishcake, tartar sauce

(gf) Crispy whitebait, spring onion salad, wild garlic mayonnaise

(v/gf) Dukkha spiced asparagus, poached egg, hollandaise, pickled foraged shoots

MAINS

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

(ve) Char-grilled spiced aubergine, tapioca cracker, pickled chicory, spring herbs, miso dashi

(gf) Pan-roasted chicken breast, sautéed greens, potato gratin, foraged herb cream

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

Pork belly chop, mustard mash, braised red cabbage, onion jus

Rump of venison, beef fat potato terrine, sauce chimichurri, roasted shallots

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

6oz Sirloin, chips, grilled tomato, wild garlic tempura, béarnaise sauce (£6 supplement)

SIDES

Triple-cooked chips / Braised red cabbage / Glazed Spring vegetables / Mustard seed mash /
Buttered new potatoes, chimichurri £5

PUDDINGS

(gf) Sticky toffee pudding, salted caramel, vanilla ice cream
Lemon posset, raspberry sorbet, shortbread
(ve/gf) Chocolate delicé, whipped coconut cream
Singin Hinnies, fruit jam, Chantilly cream
Banana bread, candied pecans, salted caramel ice cream
English cheeses, artisan biscuits, chutney, grapes (£3 supplement)

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





SET SUNDAY LUNCH 2 Courses: £24 / 3 Courses: £29

Available from 7 April - 2 June

STARTERS

(ve) White onion & cider soup, crusty bread
(v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing
Chicken liver parfait, onion chutney, sourdough
Beetroot cured salmon, horseradish cream, pickled cucumber, rye bread toast
(gf) North Sea fishcake, tartar sauce
(gf) Crispy whitebait, spring onion salad, wild garlic mayonnaise

ROASTS & MAINS (gluten free on request)

Roasts are served with Yorkie pud, roast tatties, root veg mash, plenty of veg & gravy

CHOOSE FROM:

Roast pork loin Sirloin of beef Breast of chicken (v) Pan haggerty

(vegetarian or vegan on request) Lentil & vegetable nut roast (gf) Grilled North Sea market fish, buttered potatoes, greens, caper sauce

PUDDINGS

(gf) Sticky toffee pudding, salted caramel, vanilla ice cream
Lemon posset, raspberry sorbet, shortbread
(ve/gf) Chocolate delicé, whipped coconut cream
Singin Hinnies, fruit jam, Chantilly cream
Banana bread, candied pecans, salted caramel ice cream
English cheeses, artisan biscuits, chutney, grapes (£3 supplement)

TEA & COFFEE

Tea – English breakfast | Earl Grey | Herbal Cappuccino, Latté, Flat white, Double espresso, Hot chocolate, Mocha 3.2 Liqueur Coffee: Irish, French, Baileys, Calypso (Tia Maria) 7



WEEKEND BRUNCH SERVED SATURDAY & SUNDAY 9:30AM-11AM

BRUNCH MENU

Bloody Mary, Peach Bellini (from 11am) £9

- (v) House baked beans on soda bread toast, broon sauce, crispy onions £9
- (ve) Smashed avocado, sourdough, slow-roast tomato, mushroom & spinach £9
- (v) Shakshuka spicy baked eggs in roast red pepper & tomato sauce, herbs £10

Geordie stottie with crispy bacon or sausage / add fried egg £6 / 7.9

(v) Geordie stottie with Halloumi, mushroom & herb grilled tomato £6

Eggs benedict with ham & hollandaise £10

(v) Eggs florentine with mushroom & spinach & hollandaise £9

Hinnies Belta: sausages, bacon, black pud, hash brown, eggs, toms, toast £11.5

Extras

Bacon / Sausage / Halloumi / Egg / Avocado / Hash brown / Hinnies brekky sauce £1.9

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