

SET LUNCH: 2 Courses: £20 / 3 Courses: £25**SET DINNER: 2 Courses: £24 / 3 Courses: £29***Available lunch & dinner Tuesday – Saturday from 2 April – 15 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
- North Shields market fresh fish of the day *(please ask your server for details)*
- (gf) Pork belly chop, mustard mash, braised red cabbage, onion jus
- (gf) Rump of venison, beef fat potato terrine, sauce chimichurri, roasted shallots
- (gf) Whole grilled sole, buttered potatoes, greens, herby lemon & caper sauce
- (gf) 6oz Sirloin, chips, grilled tomato, béarnaise sauce (£6 supplement)

SIDES

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

PUDDINGS

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

Sommelier's wine pairings: two 125ml glasses of expertly-matched wines £13**VOUCHERS: Don't forget to ask for a Hinnies Voucher – the perfect gift!**

v=vegetarian; ve=vegan; gf=gluten free. 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