

SET SUNDAY LUNCH

2 Courses: £24 / 3 Courses: £29

Available from 7 April – 16 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 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

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