

SET LUNCH: 2 Courses: £20 / 3 Courses: £25**SET DINNER: 2 Courses: £24 / 3 Courses: £29***Available lunch & dinner Tuesday – Saturday from 18 June – 10 September 2024***COCKTAILS: 2-for-£15 every weekday**

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

STARTERS

(ve) Tomato soup, pine nut & basil pesto, herb focaccia

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

(gf) North Shields smoked haddock chowder, charred corn

Slow-cooked ham terrine, pease pudding, piccalilli

Charred mackerel, spiced aubergine, pomegranate & yogurt dressing

(gf) North Sea fishcake, tartar sauce

(gf) Smoked trout potato & watercress salad, soft poached hens' egg

(gf) Black pudding Scotch egg, gooseberry ketchup

MAINS

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

(ve) Black bean burger, 'cheezy' rarebit, chutney, all in a toasted brioche bun, summer slaw, fries

(gf) Pan-roasted chicken breast, creamed corn, potato gratin, charred gem, smoky bacon

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

(gf) Home-cured bacon loin chop, white bean cassoulet, sauce piperade

(gf) Pan-fried lambs' liver, confit crispy shoulder, champ mash

(gf) Whole grilled sole, buttered potatoes, mixed salad, herby lemon butter sauce

(gf) 6oz Rump of beef, skinny chips, bordelaise sauce

SIDES

(gf) Triple-cooked fries / (gf) Summer vegetables /

(gf) Champ mash / (gf) Buttered new potatoes £5

(gf) Parmesan & truffle fries £5.5

PUDDINGS

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

(v/gf) Baked vanilla cheesecake, hazelnut base, British strawberries

(ve/gf) Chocolate mousse, mango & passionfruit compote

Singin Hinnies, fruit jam, Chantilly cream

(v) Lemon meringue sundae

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

Sommelier's wine pairings: two 125ml glasses of expertly-matched wines £10.5**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

SET SUNDAY LUNCH

2 Courses: £24 / 3 Courses: £29

Available from 23 June – 8 September

STARTERS

- (ve) Tomato soup, pine nut & basil pesto, herb focaccia
- (v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing
- (gf) North Shields smoked haddock chowder, charred corn
- Slow-cooked ham terrine, pease pudding, piccalilli
- Charred mackerel, spiced aubergine, pomegranate & yogurt dressing
- (gf) North Sea fishcake, tartar sauce
- (gf) Smoked trout potato & watercress salad, soft poached hens' egg

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, lemon butter sauce

PUDDINGS

- (gf) Sticky toffee pudding, salted caramel, vanilla ice cream
- (v/gf) Baked vanilla cheesecake, hazelnut base, British strawberries
- (ve/gf) Chocolate mousse, mango & passionfruit compote
- Singin Hinnies, fruit jam, Chantilly cream
- (v) Lemon meringue sundae
- English cheeses, artisan biscuits, chutney, grapes (£3 supplement)

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

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

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

(v/gf on request) House baked beans on 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

(gf on request) Geordie stottie with crispy bacon or sausage / add fried egg £6 / 7.9

(v/gf on request) Geordie stottie with Halloumi, mushroom & herb grilled tomato £6

Eggs benedict with ham & hollandaise £10

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

(gf on request) 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

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