

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 | Bread basket: £3 | Flatbreads with hummus:

#### 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, 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](mailto:info@hinnies.co.uk)

• Instant secure online bookings at [hinnies.co.uk](http://hinnies.co.uk)