

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

Available lunch & dinner Tuesday – Saturday from 3 December – 31 December 2024

COCKTAILS: 2-for-£15 every weekday

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

STARTERS

(ve) Leek & potato soup, house sourdough
 (v, gf) Young goats' cheese, candied walnut, roast beetroots, honey dressing
 (gf) North Shields fishcake, tartar sauce, lemon
 Prawn & smoked salmon cocktail, lemon, buttered brown bread
 Game terrine, pickles, cranberry chutney, toasted sourdough
 Grilled black pudding, caramelised apple, crispy onions

MAINS

(ve, gf) Vegetable nut roast, wilted winter greens, roasted roots & potatoes, herby gravy
 (v) Beetroot & cheddar Wellington, sauteed greens, herb sauce
 Red wine-braised beef casserole, dumpling, creamy mash, greens, braising liquor
 (gf) Stuffed turkey, roasties, pig in blanket, buttered sprouts & seasonal vegetables
 (gf) Slow-cooked pork belly, braised shallot, English mustard mash, apple jus
 (gf) Pan-fried cod fillet, sautéed potatoes, greens, piperade sauce

SIDES

Buttered sprouts, crispy bacon / Buttered winter greens
 Triple-cooked chips / Mash / Beef dripping roast potatoes / Honey-roast roots £5
 (gf) Parmesan & truffle fries £5.5

PUDDINGS

Spiced orange crème brûlée, short cake
 (ve, gf) Chocolate delice, clementine sorbet, chocolate crumble
 Boozy Christmas pudding, brandy cream, toasted almonds
 Mulled winter fruit crumble, toffee ice cream
 (gf) Sticky toffee pudding, salted caramel sauce, vanilla ice-cream
 English cheese, biscuits, home-made chutney, grapes (£2 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