

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

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

**STARTERS**

- (ve) Thai squash soup, crusty bread
- (v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing
- (gf) North Shields fish soup, tomato crème fraîche
- Black pudding and leek tattie cake, poached egg, mustard dressing
- Smoked mackerel pâté, pickled market vegetables, crostini
- (gf) North Sea fishcake, tartar sauce
- Creamy spelt risotto, smoked pancetta, artichoke, crispy Parma ham
- House corned beef, celeriac remoulade, sourdough

**MAINS**

- (v/gf) Pan haggerty, mustard cream, Autumn vegetables, poached egg
- (ve) Autumn squash, chickpea & spinach curry, sticky rice, flat bread
- (gf) Pan-roasted chicken breast, mushroom, bacon, baby onions, savoy, potato gratin
- North Shields market fresh fish of the day *(please ask your server for details)*
- Smoked & beer braised pork shoulder, charred hispi cabbage, roast apple, parsnip gratin
- Slow cooked Venison cobbler, cheezy dumpling, root vegetable mash, autumn greens
- (gf) Whole grilled sole, buttered potatoes, Autumn greens, herby lemon, caper butter sauce
- (gf) 6oz Rump of beef, triple-cooked chips, bordelaise sauce

**SIDES**

- (gf) Triple-cooked chips / (gf) Maple-roasted parsnips / (gf) Root veg mash /
- (gf) Buttered new potatoes £5
- (gf) Truffle and parmesan fries £5.5

**PUDDINGS**

- (gf) Sticky toffee pudding, salted caramel, vanilla ice cream
- (v) Pear & almond tart, blackberry ripple ice cream
- (ve/gf) Cinnamon poached plums, Chocolate sorbet
- Singin Hinnies, fruit jam, Chantilly cream
- Crème caramel, vanilla shortcake
- 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)*