

## SET SUNDAY LUNCH

**2 Courses: £24 / 3 Courses: £29**

*Available from 15 September – 1 December*

### STARTERS

- (ve) Onion & ale soup, cheese rarebit
- (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

### 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) 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*

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