

SPANISH WINE DINNER

Thursday 7th November at 7pm

£95 for 5 courses with a matching wine at each course and coffee

Dishes inspired by Chef Jonny's travels across the Iberian Peninsula

And hosted by James Scrimgeour of Enotria Wine Cellars.

Arrival fizz

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Olive oil & herb poached hake, padron peppers

Slow roasted chestnut mushrooms, garlic butter

2021 O pequeno mein castes Blancas, Alma carraovejas

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Baked egg, piperade sauce, pimentón breadcrumbs

2023 Remordimiento White, Bodega Cerron

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Squid bao bun, squid ink aioli

2020 30,000 maradives, Bodega Maranones

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Slow-cooked lamb with spices, almond & chickpeas

2020 Finca Bancales, care

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Crème caramel

NV Pedro Ximenez, Bella Luna

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Tea or coffee

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. 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

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