

SET LUNCH: 2 Courses: £21 / 3 Courses: £26

SET DINNER: 2 Courses: £26 / 3 Courses: £31

Available lunch & dinner Friday 3 January – Saturday 8 March 2025

COCKTAILS: 2-for-£15 every weekday

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

STARTERS

- (ve) Truffled mushroom soup, rosemary focaccia
- (v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing
- Lightly curried saffron & mussel broth, coriander chutney
- Hinnies' black pudding, serrano ham, poached egg & mustard dressing
- (gf) Crispy North Shields squid, piquillo pepper, rocket, saffron & chilli aioli
- (gf) North Sea fishcake, tartar sauce
- Salmon gravadlax, rye pancake, dill pickles, crème fraîche
- (gf) Haggis Scotch egg, rhubarb ketchup

MAINS

- (v/gf) Pan haggerty, mustard cream, winter vegetables, poached egg
- (ve) Leek, mushroom & borlotti bean crumble, chive mash
- (gf) Pan-roasted chicken breast, greens, potato gratin, truffle & Madeira sauce
- North Shields market fresh fish of the day (*please ask your server for details*)
- (gf) Red wine braised beef featherblade, celeriac purée, chickpea chips, greens
- (gf) Herb roasted pork belly, braised lentils, shallot purée, red cabbage
- (gf) Whole grilled sole, sautéed new potatoes, minted mushy peas, herby lemon butter sauce
- (gf) Steak, chips & peppercorn sauce

SIDES

- (gf) Triple-cooked fries / (gf) Winter vegetables / (gf) Chive mash / (gf) Buttered new potatoes £5
- (gf) Chickpea chips, saffron aioli £5.5

PUDDINGS

- (gf) Sticky toffee pudding, salted caramel, vanilla ice cream
- (ve/gf) Warm polenta & almond cake, poached rhubarb, pistachio ice cream, candied pumpkin seeds
- Chocolate tart, blood orange sorbet
- Banana & toffee crème brûlée, ginger shortcake
- Singin Hinnies, fruit jam, Chantilly cream
- 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

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