

SET LUNCH: 2 Courses: £21/ 3 Courses: £26
SET DINNER: 2 Courses: £26 / 3 Courses: £31

Available lunch & dinner Tuesday 8th April – Saturday 1st June 2025

COCKTAILS: 2-for-£15 every weekday until

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

STARTERS

- (ve) 'Bombay' sweet potato soup, coriander and garlic focaccia
- (v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing
- Smoked ham terrine, pease pudding, piccalilli & toasted sourdough
- (v/gf) Chargrilled asparagus, crispy egg, wild garlic mayo
- North Shields twice baked crab soufflé, shellfish cream
- Cod fritter, toasted cornbread, avocado crème fraîche, pickled red onion & guindilla pepper
- (gf) North Sea fishcake, tartar sauce
- (gf) Black pudding Scotch egg, rhubarb ketchup

MAINS

- (v/gf) Pan haggerty, mustard cream, spring vegetables, poached egg
- (ve) Three bean, pepper and feta Wellington, cashew ricotta, greens
- (gf) Pan-roasted chicken breast, potato gratin, spring vegetables, wild garlic velouté
- North Shields market fresh fish of the day *(please ask your server for details)*
- (gf) Chargrilled pork loin chop, black pudding mash, peppercorn sauce & greens
- (gf) Roasted venison haunch, chimichurri, beef fat potato, greens & jus
- (gf) Whole grilled sole, potted shrimp butter, samphire & potatoes
- (gf) 6oz Rump steak, chips, bordelaise sauce, salad

SIDES

- (gf) Triple-cooked chips / (gf) Black pudding mash
- (gf) Glazed Spring vegetables (gf) Buttered new potatoes, £5

PUDDINGS

- (gf) Sticky toffee pudding, salted caramel, vanilla ice cream
- (ve) Steamed ginger pudding, marmalade ice cream
- Coconut panacotta, roast pineapple, mango biscotti
- (ve) Chocolate, raspberry and hazelnut sundae
- Singin Hinnies, fruit jam, Chantilly cream
- (v/gf) Vanilla ice cream and a shot of Pedro Ximenez sherry
- English cheeses, artisan biscuits, chutney, grapes (£3 supplement)

Sommelier's wine pairings: two 125ml glasses of expertly-matched wines £11.5

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