

**South American wine dinner**  
**7pm Thursday 1st May 2025**  
**Hosted by James Scrimgeour from Enotria & Coe**

Arrival fizz

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Brill ceviche, passion fruit, mango & lime

*2024 Atlantico Sur Albariño, familia deicas, Canelones, Uruguay*

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Peruvian asparagus, duck egg, toasted almonds & aji criollo

*2022 Gallardia Cinsault, De martino, Itata Valley, Chile*

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Shellfish, charred corn & avocado tostada

*2021 Terrior Chardonnay, Casa Valduga, Serra Gaúcha, Brazil*

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Choripan- chorizo, chimichurri, pickled aubergine in brioche

*2020 Seleccion, di Familia Cabernet Franc, Humberto Canale,*

*Patagonia, Argentina*

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Coffee soufflé, dulce de leche ice cream

*2022 signature Late Harvest Malbec, Susana Balbo,*

*Mendoza, Argentina*

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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 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)