

SET SUNDAY LUNCH

2 Courses: £26 / 3 Courses: £31

STARTERS

Split pea & ham soup, crusty bread

(v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing

(ve/gf) Roasted root vegetable salad, borlotti bean vinaigrette, truffled cashew ricotta

(gf) Crispy North Sea squid, saffron risotto, Manchego & lime

House black pudding, serrano ham, poached egg & wholegrain mustard dressing

(gf) North Shields curried fishcake, coronation tartar

Game terrine, apple & St Dominics chutney, toasted 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

Topside of beef

Breast of chicken

(v) Pan haggerty

(vegetarian or vegan on request) Lentil & vegetable nut roast

Grilled North Sea market fish of the day

PUDDINGS

(gf) Sticky toffee pudding, salted caramel, vanilla ice cream

Crème caramel, poached rhubarb, stem ginger & almond biscotti

Winter fruit crumble, caramel ice cream

(ve) Chocolate & blood orange sundae

(gf) Vanilla ice cream & a shot of Kahlua

Singin Hinnies, fruit jam, Chantilly cream

English cheeses, artisan biscuits, chutney, grapes (£3 supplement on Set Menu)

TEA & COFFEE

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.

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