

SET LUNCH: 2 Courses: £22/ 3 Courses: £28
SET DINNER: 2 Courses: £27 / 3 Courses: £33

Available lunch & dinner Tuesday 31st March – Saturday 30th May 2026

COCKTAILS: 2-for-£15 every weekday

Classic Bellini, Aperol Spritz, Dark & Stormy, Pimms & Lemonade & more

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

STARTERS

North Shields fish & seafood soup

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

Crispy ox tongue, celeriac & spelt risotto, salsa verde

(ve) Chargrilled asparagus & spring onions, cashew ricotta, mojo rojo dressing

North Shields twice-baked crab soufflé, shellfish cream

Pastrami-cured cod fritter, pickles, Russian dressing on rye sourdough

(gf) North Shields smoked haddock fishcake, wild garlic mayo

Black pudding, serrano ham, poached egg & wholegrain dressing

Sharing board for 2- flatbread & hummus, olives, roasted vegetables, baba ganoush, halloumi & falafel

MAINS

(v/gf) Pan haggerty, mustard cream, spring vegetables, poached egg

(ve) Falafel burger, chargrilled vegetables, red pepper hummus in a brioche bun, chips & salad

(gf) Pan-roasted chicken breast, potato gratin, spring greens & wild garlic cream sauce

North Shields market fresh fish of the day *(please ask your server for details)*

Slow roasted pork belly, beer braised cheek, warm pea pudding & savoy

Rabbit & smoked bacon Wellington, mustard mash, spring veg & tarragon jus

(gf) Whole grilled sole, potted shrimp butter, samphire & potatoes

(gf) 6oz Rump steak, chips, bordelaise sauce, salad

SIDES

(gf) Triple-cooked chips / (gf) Mustard mash / (gf) Pan haggerty

(gf) Glazed spring vegetables (gf) Buttered new potatoes, £5

PUDDINGS

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

(gf) Almond torte, mascarpone sorbet & poached rhubarb

Crème Catalana, shortcake

(ve/gf) Chocolate mousse, macerated berries

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/ three 125ml glasses of expertly-matched wines £11.5/ £16.75

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