

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

Available lunch & dinner Tuesday 31<sup>st</sup> March – Saturday 30<sup>th</sup> 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:

### 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](mailto:info@hinnies.co.uk)

• Instant secure online bookings at [hinnies.co.uk](http://hinnies.co.uk)

### SET MENU - ALLERGEN INFORMATION

Snack	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	NUTS	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
ALMONDS								ALMONDS						
OLIVES														
BREAD BASKET	WHEAT						BUTTER							
FLATBREADS & HUMMUS	WHEAT										HUMMUS			
Starter	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
FISH SOUP	WHEAT	SOUP							SOUP					SOUP
GOATS CHEESE							CHEESE	WALNUTS		SALAD				
OX TONGUE	SPELT						RISOTTO			DRESSING				
ASPARAGUS	WHEAT							CASHEW						
SOUFFLE	WHEAT	SOUFFLE	EGG				SOUFFLE							
COD FRITTER	WHEAT		FRYER	FRITTER						DRESSING				
FISHCAKE			FRYER				PANE			DRESSING				
BLACK PUDDING	WHEAT		EGG							DRESSING				
SHARING BOARD	WHEAT						HALLOUMI				HUMMUS			
Main	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
PANHAGGERTY			EGG				SAUCE			SAUCE				
FALAFEL BURGER	WHEAT									SALAD				
CHICKEN							PAN HAG		SAUCE					
PORK BELLY	WHEAT								SAUCE					
FISH OF THE DAY	ALLERGENS WILL CHANGE DEPENDING ON THE DAYS FISH, SEE SERVER FOR MATRIX													
RABBIT	WHEAT		PASTRY				MASH		SAUCE	MASH				
WHOLE SOLE		SHRIMP		FISH			SAUCE							
STEAK			FRYER				FRYER		SAUCE					
Sides	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
CHIPS			FRYER	FRYER			FRYER							
SPRING VEG							VEG							
MASH							MASH							
NEW POTATOES							POTATOES							
PANHAGGERTY							POTATOES							
pudding	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
STICKY TOFFEE PUDD			CAKE				CAKE							
ALMOND TORTE			TORTE				ICE CREAM	ALMONDS						
CRÈME CATALANA	WHEAT		CRÈME				CRÈME							
CHOC MOUSSE														
ICE CREAM & PEDRO			ICE CREAM				ICE CREAM							
SINGING HINNIES	WHEAT		HINNIES				HINNIES							
CHEESES	WHEAT						CHEESE		CHUTNEY	CHUTNEY				
		CONTAINS					ADJUSTABLE							

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