

SOUTH AMERICAN WINE DINNER

Thursday 7 May 2026, 7pm

£79 for arrival fizz, 5 courses, 5 matching wines, coffee

This evening will take you on a journey through the diverse climates, high-altitude vineyards, and unique grape varieties of South America. Perfectly selected by our host James Scrimgeour of Enotria and matched with a seasonal menu by our very own Chef Jonny.

MENU

Arrival fizz

NV Ponto Nero Cult Brut, Casa Valduga, Brazil

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Refried bean & avocado, griddled corn cake

2023 Expresión Sauvignon Blanc Reserve, Villard, Chile

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Octopus, chilli & coriander taco

2020 Gallardia Old Vine Muscat, De Martino, Chile

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Monkfish & langoustine Brazilian fish stew

2025 Atlantico Sur Rosé, Familia Deicas, Uruguay

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Chargrilled bavette steak, chimichurri

2022 Gaia Cabernet Franc, Domaine Bousquet, Argentina

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Mousse de maracuja (Passion fruit mousse)

2021 Saint Felicien Semillon Doux, Catena, Argentina

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Tea or coffee

v=vegetarian; ve=vegan; gf=gluten free. Please let us know in advance if you have any dietary requirements. 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 • Instant, secure online bookings at hinnies.co.uk