

SUNDAY LUNCH: 2 Courses: £27 / 3 Courses: £33

STARTERS

- (ve) Roasted tomato & red pepper soup, herby focaccia
- (v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing
- Smoked herring pâté, beetroot jam, St Dominic's sourdough
- Black pudding, piperade sauce & baked hen's egg
- (gf) North Sea fishcake, poached egg, tartare sauce
- (gf) Grilled mackerel, fennel, orange, borlotti bean & rocket salad
- Devilled lamb's kidneys on 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
- (ve/gf) Warm polenta cake, thyme roasted peach, almond ice cream, candied pumpkin seeds
- Chocolate pavé, crème chantilly
- (gf) Vanilla pannacotta, strawberries, honeycomb
- 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)

TEA & COFFEE

- Tea – English breakfast | Earl Grey | Herbal
- Cappuccino, Latté, Flat white, Double espresso, Hot chocolate, Moccha 3.2
- Liqueur Coffee: Irish, French, Baileys, Calypso (Tia Maria) 7

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. 10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • info@hinnies.co.uk • Instant, secure

SUNDAY LUNCH - ALLERGEN INFORMATION

Starter	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
TOMATO SOUP	WHEAT													
GOATS CHEESE								WALNUTS						
HERRING	WHEAT						PATE							
BLACK PUDDING	WHEAT													
MACKERAL														
FISHCAKE			PANE				PANE							
LAMB KIDNEY	WHEAT						PANE							

Main	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
SUNDAY PORK	WHEAT													
SUNDAY BEEF	WHEAT													
SUNDAY CHICKEN	WHEAT													
PAN HAGGERTY	WHEAT													
VEGGIE NUT ROAST	WHEAT							HAZLENUT/CASHEW						
MARKET FISH	ALLERGENS WILL CHANGE DEPENDING ON THE DAYS FISH, SEE SERVER FOR MATRIX													

Pudding	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
STICKY TOFFEE PUDD			CAKE				CAKE							
POLENTA CAKE								ALMOND						
PAVE	WHEAT		CAKE				CAKE			SPONGE				
PANNA COTTA							PANNA							
SINGING HINNIES	WHEAT		HINNIES				HINNIES							
CHEESES	WHEAT													
VAN I.CREAM & SHERRY			I/C				I/C							

CONTAINS

ADJUSTABLE