

FESTIVE SET LUNCH & MINCE PIE: 2 Courses: £22 / 3 Courses: £28

FESTIVE SET DINNER & MINCE PIE: 2 Courses: £27 / 3 Courses: £33

Available lunch & dinner Tuesday – Saturday from 1 December – 31 December 2026

COCKTAILS: 2-for-£15 every weekday until late

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

STARTERS

- (ve) Curried parsnip and apple soup, warm bread
- (v, gf) Young goats' cheese, candied walnut, roast beetroots, honey dressing
- (gf) North Shields fishcake, tartar sauce, lemon
- Salmon gravadlax, savoury waffle, herb crème fraiche
- Game terrine, pickles, cranberry chutney, toasted sourdough
- Grilled black pudding, caramelised apple, crispy onions

MAINS

- (ve) Chestnut, mushroom and feta Wellington, port gravy, mash & glazed root vegetables
- (v, gf) Pan haggerty, poached egg, sage and wholegrain cream, Xmas trimmings
- Red wine-braised beef casserole, dumpling, creamy mash, greens, braising liquor
- (gf) Stuffed turkey, roasties, pig in blanket, buttered sprouts & seasonal vegetables
- (gf) Roast loin of pork, black pudding mash, caramelised apple, cider jus
- (gf) Pan-fried cod fillet, sautéed potatoes, greens, piperade sauce

SIDES (gf)

- Buttered sprouts, crispy bacon / Buttered winter greens
- Triple-cooked chips / Mash / Beef dripping roast potatoes / Honey-roast roots £5

PUDDINGS

- Cinnamon & orange crème brûlée, gingerbread
- (ve, gf) Chocolate delicie, clementine sorbet, chocolate crumble
- Christmas pudding sundae, brandy ice cream
- Mulled winter fruit crumble, toffee ice cream
- (gf) Sticky toffee pudding, salted caramel sauce, vanilla ice-cream
- English cheese, biscuits, home-made chutney, grapes (£2 supplement)

Sommelier's wine pairings: two/three 125ml glasses of expertly-matched wines £11.50/£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 bookings at hinnies.co.uk