

A LA CARTE MENU

Available 12-2:30 / 5:30pm till late Monday to Saturday in restaurant dining room

STARTERS

Sharing board for 2: mussels, Haddock brandade, scampi, mackerel pâté	£9pp
Beef tartare, cured egg yolk, lovage mayonnaise & caviar, sourdough	£13
Hand-dived scallop, slow-cooked pig cheek, parsnip purée & crispy bacon	£13
Barbary duck breast & duck liver terrine, gooseberry jam, salted walnuts ^{GF}	£12
North Sea crab mayonnaise, pickled kohlrabi & brown crab scratching ^{GF}	£12
Black pudding hash beignet, duck egg, duck fat-fried bread, broon sauce	£10
Pumpkin & sage risotto, pumpkin seed & veggie 'Parmesan' crisp ^V ^{GF}	£9
Leek & potato soup, cheddar croquette, autumn truffle ^V	£5

MAINS

Market fish of the day, fresh from the North Sea, classically prepared (<i>please ask</i>)	£POA
500g Ribeye of beef, creamed spinach, mashed potato & onion rings, for two	£54
250g Dry-aged Northumbrian sirloin, triple cooked chips, tomato & mushroom ^{GF}	£28
Scottish venison, creamed celeriac, fried quail's eggs, roast girolle sauce & truffle	£23
Northumbrian lamb shank pie, autumn roots, lamb & shallot gravy	£23
Pan-fried turbot, scampi, crispy potatoes & mushy pea purée, curry butter	£22
Rare breed pork loin & faggot, sauté leeks, potato purée & caramelised crab apples	£20
Pan-fried Dover sole, heritage potatoes, parsley & local crab butter ^{GF}	£19
Pan haggerty, crispy hens' egg, grélot onions & kale ^V	£15

SIDES

Heritage potatoes / Triple chips / Clapshot / Honey-roast parsnips & carrots	£4
Friars steak sauce / Peppercorn sauce / Béarnaise sauce	£2.5

PUDDINGS

English cheese, pickled celery, fig & walnut bread, home-made chutney	£9
Ferreira LBV Port (70ml glass)	£4
Dark chocolate delice, passion fruit & pistachio ice cream	£8
Pineau Rouge des Charentes, West France (70ml glass)	£4.2
Lime posset, roast pineapple & coconut sorbet ^{GF}	£7
Lindisfarne Mead, Holy Island, Northumberland (70ml glass)	£2.9
Apple croustade, vanilla ice cream & blackberries	£6
Finca Antigua Moscatel (70ml glass)	£4.3
A selection of home-made sorbets or ice creams	£6
Skillogalee Liqueur Muscat, Clare Valley, Australia (70ml glass)	£6.9
Handmade petit fours	£5

^V: vegetarian, ^V: vegan, ^{GF}: gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details or a non-refundable deposit of £10pp may be required.



BLACKFRIARS
RESTAURANT & BANQUET HALL

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