

MEDIEVAL MEAL

Arrival drink, 3 course meal, mead & costumed staff for £40

Available for lunch & dinner in Banquet Hall: advanced notice required, minimum 12 diners

Parties of 12 to 50 are invited to step back in time for a sumptuous feast, served on communal tables, by monks and town wenches, in our recently restored, candle-lit Banquet Hall, which King

Edward III used to receive Royal Scot, Edward Balliol, in 1334, and has been meticulously refurbished using local craftsmen. Feast on pottage, roasts and pastries with flagons of ale and fine wine available to purchase, to wash it all down! You are encouraged to arrive in period costume!

Ceremonial hand-washing at the Ewery

WELCOME DRINK

A glass of real ale or fine French wine

POTTAGE

Garden vegetable & pearl barley pottage served with rustic loaves or barley bannocks

ROASTED FLYSSHE

Rosted pork shoulder* served with medieval sauces, Chewits (raised mete pies), Drawen benes (saffron fava bean stew), Rosted root veg & Buttered wortes (greens)

*(*A whole suckling pygge can be offered for min 20 diners, carved to order, one week's notice, £5 sup pp)*

SWEET METES

Baked fig-stuffed apples or Fig pastries

MEAD

Fortified spiced mead/ Ypocras (sweetened spiced wine)

- *Hunted game can be brought and roasted by prior arrangement but we generally do not serve whale, swan, beaver tales, gulls, puffins, cranes or bustards*
- *Cutlery is not in common use in medieval times though hunting knives and 'gob stick' (spoon) can be supplied on request.*

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. A discretionary 10% service charge is added to all bills; all tips go to staff. Prices include VAT. The main restaurant seats 85 diners; the Banquet Hall seats 50 diners; the Tasting Room seats 30; and the Cookery School seats 14 diners. Pre-orders required 3 days in advance. A non-refundable deposit of £10pp maybe required.

MEDIEVAL BANQUET

Arrival drink, 5 course feast served by costumed staff for £75

Available for lunch & dinner in Banquet Hall: advanced notice required, minimum 20 diners

Parties of 12 to 50 are invited to step back in time for a sumptuous feast, served on communal tables, by monks and town wenches, in our recently restored, candle-lit Banquet Hall, which King Edward III used to receive Royal Scot, Edward Balliol, in 1334, and has been meticulously refurbished using local craftsmen. Feast on pottage, roasts and pastries with flagons of ale and fine wine available to purchase, to wash it all down! You are encouraged to arrive in period costume!

Ceremonial hand-washing at the Ewery

WELCOME DRINK

A glass of real ale or fine French wine served with mini Tart in Ymbre days

POTTAGE

Garden vegetable & pearl barley pottage served with rustic loaves or barley bannocks

REFRESHMENTS

One carafe of fine wine; or two tankards of ale each

FYSSHE

Smoked salmon, mackerel and pickled herring, medieval green sauces

ROASTED PYGEE

Rosted suckling pygge, medieval sauces, Chewits (raised mete pies), Drawen benes (saffron fava bean stew), Rosted root veg & Buttered wortes (greens)

CHEESE

Local cheeses, wavers & Ypocras (sweet spiced wine)

SWEET METES

Baked fig-stuffed apples or Fig pastries

MEAD

Fortified spiced mead/ Ypocras (sweetened spiced wine)

Hunted game can be brought and roasted by prior arrangement but we generally do not serve whale, swan, beaver tales, gulls, puffins, cranes or bustards. Cutlery is not in common use in medieval times though hunting knives and 'gob stick' (spoon) can be supplied on request. If you'd like to use the Banquet Hall privately and exclusively then please ask about our minimum spends, otherwise enjoy sharing your dining experience with others.

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. Discretionary 10% service charge is added to all bills; all tips go to staff. Prices include VAT. Blackfriars is open for lunch & dinner every day (last orders 10pm); closed Sunday evenings and bank holidays. The Restaurant seats 72 diners; Banquet Hall seats 50 diners; Workshop seats 10 diners. Pre-orders required 3 days in advance. A non-refundable deposit of £10pp maybe required.