



BLACKFRIARS RESTAURANT SET MENU

Lunch (12-2:30pm Monday to Saturday): £23.50 for 2 courses / £29.50 for 3 courses
Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £30.50 for 2 courses / £37.50 for 3 courses
For parties up to 12 guests. Available from 1st September – 26th November 2026.

STARTERS

- Leek & potato soup, crispy leeks, chive oil  
- Young goats' cheese, candied walnut, roast beetroots, honey dressing  
- House-smoked local fish rillettes, caper dressing, sourdough
- Crispy black pudding bon bon, balsamic onions, mustard mayonnaise
- Ham shank & apple terrine, cheddar cheese fondue, onion jam
- Sharing board for 2: Market fish rillettes, prawn cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough (£6 supplement)

MAINS

- Potato & truffle Pan Haggerty, red sauerkraut, pickled walnut, black garlic mayonnaise  
- Pan-fried North Sea cod, smoked cod fishcake, marinère sauce 
- Northumbrian venison mince pie, confit celeriac, roasted onions, potato purée, herb gravy
- North Shields market fish, buttery potatoes, greens, lemon, caper butter sauce (please ask your server) 
- Crispy pork belly, confit garlic & potato purée, apple sauce, chive & mustard cream 
- Salt baked root vegetable pithivier, caramelised beetroots, herb beurre blanc 

SIDES

- Triple-cooked chips / Buttered new potatoes/
- Roast root vegetables / Beetroot, feta & orange salad, toasted seeds £5
- Cheese & leek gratin, smoked bacon/ Cheesy truffle fries £5.5

PUDDINGS

- Dark chocolate cremeux, peanut cream, cocoa tuille  
- Blackberry cheesecake, oat crumble, poached apple, green apple sorbet 
- Plum & almond Bakewell tart, vanilla ice cream 
- Caramelised white chocolate mousse, pear compote, cinnamon crumb & ice cream
- Sticky toffee pudding, salted caramel sauce, banana ice cream  
- A selection of home-made sorbets or ice creams

Wine pairings - starter & main - £16 | starter, main & dessert - £21

FRIARS STREET, NEWCASTLE, NE1 4XN
0191 261 5945 | blackfriarsrestaurant.co.uk

For menu updates follow us on Facebook, Instagram or Twitter.
@BlackfriarsRestaurant

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or 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. Please note a 10% service charge is added to all final bills.



À LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 1st September–26th November 2026

SNACKS

Ham & cheese croquettes, brown sauce Root vegetable fritters, curry mayonnaise	£4.5 each
Smoked almonds Candied walnuts Mixed olives House fresh bread, caramelised onion butter	£3.5 each

STARTERS

Roasted autumn squash, pine nut & vegetarian parmesan tortellini, cep mushroom broth		£11
Twice-baked haddock soufflé, Parmesan cream		£16
Smoked ox tongue, sesame mayonnaise, pickled beetroot, sesame lavosh biscuit		£16
Tuna tartare, confit egg yolk, ginger emulsion, smoked caviar, fried sourdough		£17
Pan-fried wood pigeon, crispy black pudding, wild plum jam, wood sorrel		£16
Wild mushroom pâté, balsamic onions, crispy shallots, toasted sourdough		£11
Roasted beetroot risotto, whipped goat cheese, roasted hazelnuts (<i>starter/main</i>)	 	£10/18

MAINS

North Shields fish market catch of the day (<i>please ask your server</i>)		£POA
Spiced duck breast, confit duck leg, polenta fries, caramelised chicory, orange vinaigrette		£29
Northumbrian venison, pumpkin gratin, fried quail egg, girolles, brown sauce jus		£32
Pork & trompette mushroom ravioli, crispy pork belly, truffle onion & potato press, jus		£28
North Sea cod & pancetta ballotine, potato fondant, red pepper salsa		£28
Pan-fried monkfish, white bean & chorizo cassoulet, dill crumb, chilli oil		£28
Salt baked root vegetables pithivier, caramelised beetroots, herb beurre blanc		£21
200g ribeye, watercress & tomato, triple-cooked chips, mushroom		£30
Potato & truffle Pan Haggerty, red sauerkraut, pickled walnut, black garlic mayonnaise	 	£21

SIDES

Triple-cooked chips		£5
Roast root vegetables	 	£5
Beetroot, feta & orange salad, toasted seeds	 	£5
Béarnaise sauce Peppercorn sauce Beef fat jus		£3.5
Cheese & leek gratin, smoked bacon		£5.5
Cheesy truffle fries		£5.5



DESSERT MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 1st September–26th November 2026

CHEESE

British & French cheeses served with lavosh biscuits, heather honey, pickled celery, fig & onion chutney, fruit and walnut bread

Three cheeses	£9
Five cheeses	£12.5
Seven cheeses	£15

PUDDINGS

Raspberry chocolate crèmeux, meringue, forest fruits, blackberry sorbet	 	£9
Tirami-choux, coffee jelly, dark chocolate, almond biscotti, amaretto ice cream		£10
Pear & walnut bavarois, ginger crystalline, poached pear, stem ginger ice cream		£9
Sticky toffee pudding, salted caramel sauce, banana ice cream	 	£7
Blackberry cheesecake, oat crumble, poached apple, green apple sorbet		£7
Handmade petits fours		£6
A selection of home-made sorbet or ice cream		£5

SWEET WINE & DIGESTIFS

	70ml	BTL
Quinta do Crasto LBV Port, Douro Valley, Portugal (Bottle 75cl)	£6.8	£58
Pineau Rouge des Charentes, West France (Bottle 75cl)	£8.3	£82
Late Harvest Malbec, Susanna Balbo, Mendoza, Argentina (Bottle 50cl)	£6.5	£54
2024 Luis Felipe Late Harvest Viognier-Sauvignon Blanc, Chile (Bottle 37cl)	£6.5	£28
Campbell's Rutherglen Muscat, Victoria, Australia (Bottle 37cl)	£6.5	£28
Lanchester Mead, County Durham (Bottle 75cl)	£5	£30
NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiadì (Bottle 50cl)	£7	£45
2022 Tokaji Late Harvest Cuvee, Sauska, Hungary (Bottle 50cl)	£7.5	£44
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48



SUNDAY MENU

Lunch (12-5pm Sundays): £27.50 for 2 courses/£34.50 for 3 courses

6th September – 22nd November 2026

RESTORATIVES

See our Champagne & Cocktails list for Bloody Marys, Negronis and other pick-me-ups

STARTERS

Leek & potato soup, crispy leeks, chive oil  

Young goats' cheese, candied walnut, roast beetroots, honey dressing  

House-smoked local fish rillettes, caper dressing, sourdough

Crispy black pudding bon bon, balsamic onions, mustard mayonnaise

Ham shank & apple terrine, cheddar cheese fondue, onion jam

MAINS

(Can be served gluten free, please ask your server)

Roast rump of beef, Yorkshire pudding, trimmings, gravy

Braised shoulder of Northumberland lamb, Yorkshire pudding, trimmings, gravy

Slow-roasted pork belly, Yorkshire pudding, trimmings, gravy

Pan-roasted chicken breast, Yorkshire pudding, trimmings, gravy

Veggie nut roast, Yorkshire pudding, trimmings, gravy *(can be served vegan on request)* 

North Shields market fish, buttery potatoes, greens, lemon, caper butter sauce (please ask your server) 

PUDDINGS

Dark chocolate cremeux, peanut cream, cocoa tuille  

Blackberry cheesecake, oat crumble, poached apple, green apple sorbet 

Plum & almond bakewell tart, vanilla ice cream 

Caramelised white chocolate mousse, pear compote, cinnamon crumb & ice cream

Sticky toffee pudding, salted caramel sauce, banana ice cream  

A selection of home-made sorbets or ice creams

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