



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.

BLACKFRIARS SET

		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
STARTER	Soup									soup			soup		
	Goats cheese							goats cheese	walnuts		dressing		dressing		
	Rillettes	WHEAT, sourdough			various			rillettes			dressing		dressing,radish		
	Black pudding	black pudding		black pudding, mayonnaise			black pudding				mayonnaise		all		
	Ham terrine	onion jam		fondue				fondue		terrine	terrine		all		
	Sharing board	WHEAT, sourdough	prawns	cocktail,sauce	various			rillettes			sauce,cocktail		all		

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MAINS	Pan Haggerty										mayonnaise		walnuts, mayonnaise		
	Cod				cod			fish, sauce					sauce		mussels
	Venison pie	WHEAT, pie		pie				pie, puree		sauce, pie			pie, sauce		
	Market fish		various		various			potatoes, sauce					sauce		various
	Pork belly							puree, sauce			sauce		sauce		
	Pithivier	WHEAT, pithivier		pithivier				pithivier, sauce		pithivier			all		

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SIDES	Chips				cooking oil										
	New potatoes							new potatoes							
	Root vegetables									vegetables					
	Salad							feta			dressing		dressing		
	Gratin							gratin			gratin		gratin		
	Truffle chips			cheese	cooking oil			parmesan					dressing		
	Beef fat jus									sauce			sauce		
	Peppercorn				sauce			sauce		sauce	sauce		sauce		
	Bearnaise			sauce				sauce			sauce		sauce		

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DESSERTS	Dark choc					cream	cremeux		peanuts						
	Cheesecake							cheesecake					apples, sorbet		
	Bakewell	WHEAT, tart		all				all	almonds				plums, tart		
	White choc	WHEAT, crumble		mousse, ice cream				all					pears		
	Sticky toffee pud			cake, ice cream				all					dates, sponge		
	Ice cream/Sorbet			ice creams				ice creams	various				all		

*Contains almonds, hazelnuts, walnuts, pecans, peanuts & cashews

Please note that while every care is taken to avoid any cross contamination, we cannot guarantee that any food item is completely free from traces of allergens.

Some of our dishes can be made allergen free. Please see the manager

CONTAINS