



BLACKFRIARS







A LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 9 September– 23 November 2024








SNACKS

White bean & beetroot hummus, honey, butter cracker Lindisfarne oyster, mignonette	£4.5
Smoked almonds Mixed olives House sourdough, caramelised onion butter	£3.5









STARTERS

Smoked haddock soufflé, Parmesan cream, preserved lemon	 £17
Chicken liver parfait, smoked almonds, pickled fig, chicken skin crackers	 £12
Truffle & mascarpone tortellini, fermented beetroot, ox tail sauce	£14
Pan-fried scallops, celeriac purée, house black pudding, pickled sea vegetables	£17
Wild mushroom pâté, balsamic onions, crispy shallots, toasted sourdough	 £12
Panzanella salad, roasted butternut squash, feta, toasted seeds (<i>vegan on request</i>)	 £11
Roast parsnip & truffle risotto, pickled samphire, toasted pine nuts (<i>starter/main</i>)	  £10/18

MAINS

North Shields fish market catch of the day (<i>please ask your server</i>)	£POA
Wild duck en croûte, confit celeriac & purée, smoky house bacon, pommé maxim	£26
Maple-glazed pork tenderloin, pumpkin gratin, pancetta jam, braised shallots	 £24
Pan-roasted venison haunch, mini venison pie, fried quails' egg, girolles, brown sauce jus	£26
Pan-fried cod, herb linguine, brown shrimp butter, samphire	£30
North Sea monkfish, spiced lentil salsa, harissa oil, lemon emulsion	 £25
Caramelised polenta, smoked baby onions, foraged mushrooms, herb jus	  £19
200g fillet of beef, watercress & tomato, triple-cooked chips, mushroom	 £35
Spiced pumpkin mille feuille, poached hens' egg, buttered spinach, Parmesan cream	  £19

SIDES

Triple-cooked chips	 £5
Butternut squash, orange & feta salad	  £5
Buttered kale & crispy walnuts	  £5
Béarnaise sauce Peppercorn sauce Beef fat jus	 £3.5
Cheese & leek gratin, smoked bacon	 £5.5
Cheesy truffle fries	 £5.5



BLACKFRIARS

DESSERT MENU










Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 3 June – 31 August 2024

CHEESE

British & French cheeses served with, butter biscuits, heather honey, pickled celery




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

PUDDINGS

Dark chocolate, coffee & almond opera cake, chocolate sauce, coffee liqueur ice cream	 	£9
Vanilla poached pear, cinnamon biscuit, caramel, vanilla ice cream	 	£9
Mille feuille of honey roasted figs & goats milk curd, apple, walnut ice cream		£9
Sticky toffee pudding, salted caramel sauce, banana ice cream	 	£7
Pecan treacle tart, clotted cream		£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
Fortified Malbec, Zuccardi Malamado, Mendoza, Argentina (Bottle 75cl)	£6.5	£63
Morandé Late Harvest Sauvignon, Casablanca Valley 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 Orestiadi (Bottle 50cl)	£7	£45
2022 Tokaji Late Harvest Cuvee, Sauska, Hungary (Bottle 50cl)	£7.5	£45
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48

 : 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. Max party size 8 guests. Please note a 10% service charge is added to all final bills