





BLACKFRIARS RESTAURANT SET MENU


Lunch (12-2:30pm Monday to Saturday): £23 for 2 courses / £29 for 3 courses
Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £27 for 2 courses / £33 for 3 courses.
For parties up to 12 guests. Available from 9 September – 23 November 2024.

STARTERS

Roast squash soup, coriander & mango salsa  

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



Smoked mackerel pâté, pickled cucumber, sourdough

North Sea fishcake, tartare sauce, lemon 

Crispy black pudding, confit egg, crispy onions, broon sauce

Sharing board for 2: Mackerel pâté, prawn cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough (£6 supplement)

MAINS



Caramelised polenta, smoked baby onions, foraged mushrooms, herb jus  

Curried North Sea cod, crispy batter, marrowfat pea purée, minty tartare yogurt 

Hand-made pork & sage sausage, whipped potato, onion ring, beer & mustard jus 

North Shields fish market catch of the day (please ask your server)

Chicken & leek pot pie, kale slaw, herby chicken gravy

Spiced pumpkin mille feuille, poached hen's egg, buttered spinach, Parmesan cream  



SIDES


Triple-cooked chips / Butternut squash, orange & feta salad/

Buttered kale & crispy walnuts / Roasted carrots, miso dressing £5

Cheese & leek gratin, smoked bacon / Cheesy truffle fries £5.5

PUDDINGS

Dark chocolate & Earl Grey delicie, coconut whip, cocoa nib tuilles  

Pecan treacle tart, clotted cream 

Banana bread, crème anglaise, maple ice cream 

Black forest cherry cheesecake, cocoa & hazelnut base, dark chocolate ice cream  




Sticky toffee pudding, salted caramel sauce, banana ice cream  

A selection of home-made sorbets or ice creams

Wine pairings - starter & main - £15 | 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.