



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

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.

ALLERGEN INFORMATION

SUNDAY MENU

		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,, rillettes		
	Black pudding	black pudding		black pudding, mayonnaise			black pudding				mayonnaise		all		
	Ham terrine			fondue				fondue		terinne	terinne, fondue		all		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Mains	Beef	WHEAT, yorkie		yorkie				yorkie, caulicheese		gravy	caulicheese		gravy		
	Lamb	WHEAT, yorkie		yorkie				yorkie, caulicheese		gravy	caulicheese		gravy		
	Pork	WHEAT, yorkie		yorkie				yorkie, caulicheese		gravy	caulicheese		gravy		
	Chicken	WHEAT, yorkie		yorkie				yorkie, caulicheese		gravy	caulicheese		gravy		
	Veggie nut roast	WHEAT, yorkie		yorkie		nutroats		yorkie, caulicheese	various*	gravy/roast	caulicheese		gravy		
	Market fish				fish			butter, sauce					sauce		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
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*				various*		

*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