





# 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 delice, 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.



## 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	GF £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	V GF £12
Panzanella salad, roasted butternut squash, feta, toasted seeds	V £11
Roast parnip & truffle risotto, pickled samphire, toasted pine nuts ( <i>starter/main</i> )	GF V £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	GF £26
Maple-glazed pork tenderloin, pumpkin gratin, pancetta jam, braised shallots	GF £24
Pan-roasted venison haunch, mini venison pie, fried quails' egg, girolles, brown sauce jus	GF £26
Pan-fried cod, herb linguine, brown shrimp butter, samphire	GF £30
North Sea monkfish, spiced lentil salsa, harissa oil, lemon emulsion	GF £25
Caramelised polenta, smoked baby onions, foraged mushrooms, herb jus	GF V £19
200g fillet of beef, watercress & tomato, triple-cooked chips, mushroom	GF £35
Spiced pumpkin mille feuille, poached hens' egg, buttered spinach, Parmesan cream	V £19

### SIDES

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

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# BLACKFRIARS

## SUNDAY MENU



Lunch (12-4pm Sundays): £24 for 2 courses/£29 for 3 courses  
15 September – 24 November 2024

### RESTORATIVES


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

### 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

### MAINS

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

Roast sirloin 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)*

Grilled North Shields cod, buttered new potatoes, spinach, lemon butter 

### PUDDINGS

Dark chocolate & Earl Grey delice, 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**

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