





# 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 30<sup>th</sup> March – 29<sup>th</sup> August 2026.

## STARTERS

Garden pea soup, wild garlic yoghurt  

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



House-smoked local fish rillettes, pickled radish, rye toast


North Sea fishcake, tartar sauce, lemon 


Chicken pistachio & apricot terrine, cheese fondue, toasted brioche

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

## MAINS



Curried cauliflower fritters, coronation potato salad, curry mayonnaise, crispy shallots  

Pan-fried North Sea cod, miso bean purée, tomato fondue, black olive crumb, chilli oil 

Crispy chicken, potato & cheddar rösti, spring onion sour cream, peas & broad beans 

North Shields market fish, buttery potatoes, greens, lemon, caper butter sauce (please ask your server)

Maple-glazed pork filet, sesame pak choi, chateau potatoes, pork broth

Potato & cheddar pan Haggerty, creamed savoy cabbage, crispy onions, brown sauce, poached egg  



## SIDES


Triple-cooked chips / Buttered new potatoes/

Seasonal greens & lemon butter / Beetroot, feta & orange salad, toasted seeds £5


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


## PUDDINGS

White chocolate & almond delice, raspberry & lemon thyme sorbet  

Dark chocolate & hazelnut brownie, chocolate sauce, vanilla ice cream 

Lemon mousse sundae, strawberry compote, seeded granola, strawberry sorbet  

Blueberry & elderflower tiramisu, white chocolate ganache, meringue 




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						yoghurt			soup			soup		
	Goats cheese							goats cheese	walnuts		dressing		dressing		
	Rillettes	RYE			various			rillettes			dressing		dressing,radish		
	Fishcake			fishcake, tartar	fishcake						dressing,tartare		dressing, tartare		
	Chicken terrine	WHEAT,brioche		brioche, fondue				fondue	pistachio		terrine, fondue		terrine,fondue		
Sharing board	WHEAT, sourdough	prawns	cocktail,sauce	various				rillettes			sauce,cocktail		whole dish		

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MAINS	Cauliflower fritters										salad, mayo, fritters		salad, mayonnaise		
	Cod				cod		miso beans	fish					fondue, beans		
	Chicken			chicken, rosti	cooking oil			rosti, sauce			rosti		rosti, sauce		
	Market fish		various		various			potatoes, sauce					sauce		various
	Pork fillet						fillet,broth	potatoes, sauce		broth		pak choi	broth		
	Pan haggerty			poached egg				pan haggerty, savoy cabbage						brown sauce, cabbage	

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SIDES	Chips				cooking oil										
	New potatoes							new potatoes							
	Greens							lemon butter							
	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	White choc								almonds				raspberries		
	Sundae			curd				all							
	Brownie	WHEAT, brownie		all				all	hazelnuts						
	Tiramisu	WHEAT, cake		cake				all					berries		
	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