



BLACKFRIARS

SUNDAY MENU



Lunch (12-5pm Sundays): £27.50 for 2 courses/£34.50 for 3 courses
30th March – 29th August 2026

RESTORATIVES

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

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

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

White chocolate & almond delice, raspberry & lemon thyme sorbet  

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

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.

ALLERGEN INFORMATION

SUNDAY MENU

		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Starter	Soup						yoghurt			soup			soup, salsa		
	Goats cheese							goats cheese	walnuts		dressing		dressing		
	Rillettes	RYE			various			rillettes			dressing		dressing, radish, rillettes		
	Fishcake			fishcake, tartar	fishcake						dressing		dressing		
	Chicken terrine	WHEAT, brioche		brioche				fondue	pistachio		terinne, fondue		terrine, fondue		
		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	White choc								almonds				raspberries		
	Sundae			curd				all							
	Brownie	WHEAT, tart		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*				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