



BLACKFRIARS

CLOISTER'S BARBECUE

Served Fridays from 25th April 2025
3 courses (Adult £38pp/Child's £19pp)

WELCOME DRINK

Complimentary glass of fizz, home-brewed beer or soft drink

SHARING PLANK

Oak-smoked duck, mushroom ketchup ^{GF}

House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough

Marinated asparagus, curried mayonnaise ^V ^{GF}

Sourdough & onion butter, tomato focaccia, corn chips, hummus, olives

FROM THE BARBECUE

Choose either:

Breast & wing tip of chicken, lemon, thyme & buffalo rub ^{GF}

Garlic & herb infused rump of beef ^{GF}

Whole barbecued catch of the day (*please ask*) ^{GF}

Rare-breed pork sausage ^{GF}

Piri-piri marinated aubergine steak ^V ^{GF}

Served with:

Pit-roasted potatoes & peppers/ Herb butter flat bread/ Lemon macerated tomato & red onions / Fennel, orange, pickles, caper & feta salad / Chilli salsa / Garlic yoghurt / Green sauce ^V

PUDDING

Burnt Basque lemon cheesecake, tropical salsa ^{GF}

Please state if your party has any dietaries when making your reservation.

^V : vegetarian, ^{GF} : 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. Prices include VAT.

FRIARS STREET, NEWCASTLE, NE1 4XN
0191 261 5945 | blackfriarsrestaurant.co.uk

For menu updates follow us on Facebook, Instagram or Twitter.
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BLACKFRIARS

CLOISTER GARDEN HOG ROAST

Available on selected Sundays ~ please see events

Adults: 3 courses £38 / Kids £17



RESTORATIVES


Please ask for our menus for: Champagne, Cocktails, Bloody Marys, Negronis & other pick-me-ups

WELCOME DRINK

Complimentary glass of fizz, home-brewed beer or soft drink

SHARING PLANK

Whipped goats' cheese, fire roasted onion  

Oak-smoked duck, mushroom ketchup 

House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough

Sourdough & onion butter

THE HOG

Herb-stuffed spit-roasted pygge

Or



Lentil nut roast  

Served with: roast potatoes, fire-roasted seasonal vegetables & roasting juices gravy

PUDDING

Sticky toffee pudding, salted caramel sauce, banana ice cream 

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CLOISTER GARDEN SET MENU

Lunch (12-2:30pm Monday to Saturday): £23.50 for 2 courses/£29.50 for 3 courses
Early dinner (5-7pm Monday to Friday, 5-8pm Saturday – Outside only): £28 for 2 courses/£35 for 3 courses
Available from 7th April – 1st June 2024

STARTERS

- Spring pea soup, wild garlic yoghurt  
- Young goats' cheese, candied walnut, roast beetroots, honey dressing  
- House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough
- North Sea fishcake, tartare sauce, lemon 
- Home-made black pudding, ham & cheese croquette, piccalilli
- Sharing board for 2: Trout rillettes, prawn cocktail, fishcakes, pickled herring, crab mayo, sweet pickles & sourdough (£6 supplement)









MAINS

- Beetroot gnocchi, honey-roasted beetroots, feta mousse, wild garlic & pine nut pesto 
- Pan-fried North Sea cod, spring onion tempura, dill emulsion, new potatoes 
- Hickory-smoked chicken sausage, champ mash, chicken jus 
- North Shields fish market catch of the day (please ask your server)
- Slow-cooked spiced pork belly, sesame pak choi, potato press, pork broth 
- Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki  

SIDES

- Triple-cooked chips / Buttered new potatoes/
Spring greens / Green beans, miso & chili dressing £5
Cheese & leek gratin, smoked bacon / Cheesy truffle fries £5.5




PUDDINGS

- Dark chocolate & almond tart, almond brittle, chocolate coconut cream 
- Rhubarb pavlova, vanilla cream cheese, rhubarb compote, almond macaron  
- Coffee mousse, hazelnut sponge, dark chocolate ganache, roasted hazelnuts 
- Burnt Basque lemon cheesecake, lemon curd, white 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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CLOISTER GARDEN DRINKS

2-4-£15 on all cocktails marked (*) 12pm-7pm Monday-Friday

SPRITZ

All served with Prosecco & soda

Choose from – Aperol, Campari, Limoncello, Hugo (elderflower & mint), Passion (vanilla vodka & passionfruit) (*) £9

COCKTAILS

Tom Collins (Arber Gin, Cointreau, sugar, lemon, soda) (*) £9.5

Cloister Garden Sunrise (Cazcabel reposado, Triple Sec, orange juice, grenadine) (*) £9.5

Friars Garden (Sapling vodka, apple juice, Earl Grey syrup, cucumber) (*) £9.5

Singapore Sling (Arber gin, Benedictine, grenadine, pineapple, lime, bitters) (*) £9.5

ST. DOMINIC'S BEER

St. Dominic's beers are available in 2/3 pint (380ml) schooners, 1.5L jugs, 500ml bottles and as a beer flight 380ML/1.5l

Pilsner 5% - A thirst-quenching pilsner with sweet, floral notes and a crisp citrus finish. £4.9 £17.5

Pale Ale 4% - The beer that launched a thousand schooners; light with zesty tropical fruit notes and a floral citrus finish. £4.9 £17.5

Session IPA 4.5% - Well-rounded, orange-coloured IPA with herbal, citrus and sweet passion fruit aroma and a slightly bitter finish. £4.9 £17.5

FLIGHTS

Struggling to decide?

Try three 175ml serves of our St. Dominic's home-brewed draught beers £7.5

Try three 70ml serves of wine from our sparkling selection £20

SPARKLING

(125ml/750ml)

Vilarnau Cava Brut Reserva, Catalunya, Spain £7.9 £38

NV Telmont Réserve Rosé, Epernay, France £14.5 £80

2023 Pizzini Lambrusco Salamino, King Valley, Victoria, Australia £7.9 £38

WINE

(175ml/500ml/750ml)

2023 Care Blanco Sobre Lías Rosca, Cariñena, Spain £8.6 £23.5 £32

2019 Riesling, Winnica Silesian, Lower Silesia, Poland £12 £33 £45

2023 Piquepoul Rosé, Domaine De Foncalieu, France £9.7 £26.4 £36

2022 Chianti DOCG, Castellani, Tuscany, Italy £7.8 £21.3 £29

NV Rondo/Regent/Cab Cortis, Silesian Cuvée Colorée, Poland £11.3 £30.8 £42

Full wine list available, please ask your server. Vintages correct at time of printing.





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CLOISTER GARDEN ALL DAY EATS



Available, anytime anywhere! (excluding Sundays)

House- smoked salmon rillettes, cucumber & spring onion salad, sourdough £6


Spring pea soup, wild garlic yoghurt   £6

Young goats' cheese, candied walnut, roast beetroots, honey dressing   £6

Fish Trencher – Trout rillettes, prawn cocktail, fishcakes, pickled herring, crab mayo, sweet pickles & sourdough £17



Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki   £17

Salt-aged beef rib burger, marinated tomatoes, peppery leaves, wild garlic burger sauce, fries £17



North Sea fishcakes, triple-cooked chips, tartare sauce, salad  £17

Slow-cooked ham & smoked cheddar toastie, truffle & parmesan fries £17

Truffle & parmesan fries £5.5

Triple-cooked chips   £5

Dark chocolate & almond tart, almond brittle, chocolate coconut cream   £6

Burnt basque lemon cheesecake, lemon curd, white chocolate ice cream   £6