



BLACKFRIARS

CLOISTER GARDEN SET MENU



Lunch (12-2:30pm Monday to Saturday): £23 for 2 courses/£29 for 3 courses

Early dinner (5-7pm Monday to Friday, 5pm-8pm Saturday – Outside only): £27 for 2 courses/£33 for 3 courses


Available from 2nd April – 1st June 2024

STARTERS

Spring pea soup, chili & mint yogurt  

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



Hot smoked salmon, pickled red onions, dill crème fraîche, sourdough


North Sea fishcake, tartar sauce, lemon 


Warm ham shank, red sauerkraut, mustard mayonnaise

Sharing board for 2: Mackerel pâté, langoustine cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough (£6 supplement)

MAINS


Potato & herb mille feuille, truffled mushroom ketchup, spring onion tempura, wild garlic tapenade  

Charred North Sea cod fillet, marinated heritage tomatoes, buttermilk mashed potato, herb oil 

Pan-roasted breast of duck, spring vegetables, potato gratin, orange & red endive 

North Shields fish market catch of the day (please ask your server)

BBQ'd rump of beef, glazed red onion, potato purée, parsley salsa

Smoked cheddar pithivier, pickled beets, wild leeks & flowers, herb beurre blanc 

SIDES



Triple-cooked chips / Marinated tomato & pickled red onion salad, wild garlic chimichurri/


Buttered new potatoes / Charred British asparagus, miso & chili dressing £5


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

Bordelaise sauce / Peppercorn sauce / Béarnaise sauce £2.5



PUDDINGS

Dark chocolate mousse, cocoa nib tuille, coconut sorbet  

Classic vanilla crème brûlée, ginger short cake 

Lemon merginue éclair, caramelized white chocolate, white chocolate ice cream 

Vanilla & hazelnut cheesecake, orange jelly, honeycomb, vanilla 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.

GARDEN DRINKS

2-4-£15 on all garden cocktails 12pm-7pm Monday-Friday

Strawberry & cucumber cooler (Hendricks Cabaret, lemon, strawberry, cucumber & vanilla) £9.5

Daiquiri (Bacardi Carta Blanca, lime – choice of flavours) £9.5

Passion in the tunnel (Claim ice cider, Stolichnaya vanilla, Passionfruit syrup & pineapple) £9.5



Hugo Spritz (Prosecco, elderflower liqueur, elderflower cordial, soda & mint) £9.5



Blackfriars Lager (2/3 Pint schooner/1.5L jug, 4.6%) £4.6 / £15.80

Full wine list available, please ask your server.



ALL DAY EATS

Hot smoked salmon, pickled red onions, dill crème fraîche, sourdough £6


Spring pea soup, chili & mint yogurt   £6

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

Fish Trencher - Mackerel pâté, langoustine cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough £17



Potato & herb mille feuille, truffled mushroom ketchup, spring onion tempura, wild garlic tapenade   £17



BBQ'd venison burger, marinated tomatoes, peppery leaves, wild garlic burger sauce, fries £17

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

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

Truffle & parmesan fries £5.5

Triple-cooked chips   £5

Dark chocolate mousse, cocoa nib tuille, coconut sorbet   £6




Vanilla & hazelnut cheesecake, orange jelly, honeycomb, vanilla ice cream   £6

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BLACKFRIARS

CLOISTER'S BARBECUE

Served Fridays from 3 May 2024

3 courses (Adult £33pp/Child's £16pp)

SHARING PLANK

Oak-smoked duck, mushroom ketchup ^{GF}

Smoked mackerel & dill pâté, pickled cucumbers ^{GF}

Marinated asparagus, curried mayonnaise ^V ^{GF}

Sourdough & onion butter, tomato focaccia, corn chips, humous, 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 yogurt / Green sauce ^V

PUDDING

Berry Pavlova ^{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.

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BLACKFRIARS

CLOISTER GARDEN HOG ROAST



Available on selected Sundays ~ please see events

Adults: 3 courses £31 / Kids £15

RESTORATIVES

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

SHARING PLANK

Whipped goats' cheese, fire roasted onion  

Oak-smoked duck, mushroom ketchup 



Smoked mackerel & dill pâté, pickled cucumbers 

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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