



BLACKFRIARS RESTAURANT 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-6pm Saturday): £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.



À LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 2nd April – 1st June 2024

STARTERS

North Shields langoustine & salmon cocktail, watercress mousse, tomato focaccia		£14
Venison sausage roll, game consommé, truffle		£12
Beetroot-cured North Sea halibut, beetroot & horseradish tartar, chimichurri	GF	£12
Scottish scallops, slow-cooked pork belly, spring pea purée	GF	£17
Spring vegetable croquette, pea ketchup, young shoots, allium oil	GF V	£12
Charred English asparagus, smoked duck ham, miso fried duck egg	GF	£14
Wild garlic & goats cheese risotto, tempura vegetables (<i>starter/main</i>)	GF V	£10/15

MAINS

North Shields fish market catch of the day (<i>please ask your server</i>)		£POA
Pan-roasted breast of corn fed chicken, cheddar & spring onion bon bon, tarragon cream	GF	£22
Saddle of rabbit, rabbit leg & fennel ravioli, wild garlic & pine nut pesto, jus		£25
Haunch of local venison, beetroot spaghetti, creamed beetroot, fermented wild leek		£27
Salt-aged beef fillet, sticky beef Wellington, spring pea & shallot fricassee, braising liquor		£35
North Sea monkfish balti, creamed spinach, curry salted chips, puffed rice	GF	£25
Potato & herb mille feuille, truffled mushroom ketchup, spring onion tempura, wild garlic	GF V	£19
250g sirloin or ribeye, onion ring, watercress & tomato, triple-cooked chips, mushroom	GF	£34
Spätzle, sautéed mushrooms, poached hens' egg, new seasons truffle	V	£19

SIDES

Triple-cooked chips	GF	£5
Marinated tomato & pickled red onion salad, chimichurri	GF V	£5
Minted buttered new potatoes	GF V	£5
Charred British asparagus, miso & chili dressing	GF V	£5.5
Cheese & leek gratin, smoked bacon	GF	£5.5
Cheesy truffle fries	GF	£5.5

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DESSERT MENU






Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 2nd April – 1st June 2024

CHEESE

British & French cheeses served with, butter biscuits, heather honey, pickled celery

Three cheeses	£9
Five cheeses	£12.5
Seven cheeses	£15

PUDDINGS

Iced peanut parfait, dark chocolate mousse, banana bread, banana sorbet	 	£9
Lemon & pistachio financier, pistachio ice cream		£9
Rhubarb apple pie, crème anglaise, vanilla ice cream		£9
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)	£7	£65
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 Orestiadì (Bottle 50cl)	£7	£45
2019 Tokaji Late Harvest Cuvee, Sauska, Hungary (Bottle 50cl)	£7.5	£45
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48
González Byass Viña AB Amontillado Seco Sherry, Spain (Bottle 75cl)	£6.4	£48
2018 Brännland Claim Ice Cider, Uppsala, Sweden (Bottle 37cl)	£7.5	£32



SPRING SUNDAY MENU



Lunch (12-4pm Sundays): £24 for 2 courses/£29 for 3 courses
7th April – 2nd June 2024

RESTORATIVES


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

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

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 sole, buttered new potatoes, spinach, parsley & lemon butter 

PUDDINGS

Dark chocolate mousse, cocoa nib tuille, coconut sorbet  

Classic vanilla crème brûlée, ginger short cake 

Lemon meringue 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




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