





BLACKFRIARS RESTAURANT SET MENU

Lunch (12-2:30pm Monday to Saturday): £22 for 2 courses/£27 for 3 courses



Early dinner (5-7pm Monday to Friday, 5pm-6pm Saturday): £26 for 2 courses/£32 for 3 courses


Available 2nd Jan – 30th March 2024

STARTERS

Curried parsnip soup, mango chutney  

Smoked mackerel & dill pâté, pickled cucumbers, sourdough



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


North Sea fishcake, tartar sauce, lemon 


Smoked breast of duck, celeriac remoulade, pickled mushrooms, raisin dressing 

Sharing board for 2: Mackerel pâté, cod gravlax, fishcakes, Shields scampi, smoked salmon, sweet pickles & sourdough (£6 supplement)

MAINS


Potato & truffle pan haggerty, red sauerkraut, pickled walnut, black garlic mayonnaise  

Herb-crust cod, marrowfat pea purée, sautéed potatoes, curry butter 

Pan-roasted breast of chicken, celeriac & truffle slaw, sautéed Brussel sprouts, tarragon jus 

Grilled North Shields sole, buttered new potatoes, spinach, parsley & lemon butter 

Northumbrian venison mince pie, confit celeriac, roasted onions, potato purée, herb gravy

Spätzle, braised gem, pickled Roscoff onion, tahini & garlic dressing 

SIDES



Triple-cooked chips / Sautéed sprouts, pickled onion, butter dressing /

Heritage potatoes, chive butter / Maple-glazed Wilde Farm roots £5


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



Bordelaise sauce / Peppercorn sauce / Béarnaise sauce £2.5

PUDDINGS

Dark chocolate mousse, chocolate crumble, spiced orange sorbet  

Classic rum baba, Chantilly cream 

Bramley apple tart, walnut & muscovado ice cream 

Baked plum & hazelnut cheesecake, 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. Most of our fish products are prepared in-house and may contain small bones. 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 À LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 2nd Jan – 30th March 2024

STARTERS

	North Shields crab ravioli, dashi beurre blanc, foraged sea vegetables	£14
GF	Slow-cooked ham shank terrine, cheddar & Roscoff onion 'Bon bon', smooth pickle	£12
GF	Cod gravlax, dressed grapefruit, horseradish emulsion	£13
	Scottish scallops, scampi fries, white crab, tartare, smoked bacon	£17
GF	Venison pastrami, smoky beetroot, truffle mayonnaise, pickle fritters	£14
V GF	Roast turnip & watercress risotto, toasted hazelnuts, horseradish (starter/main)	£10/15
V	Goats cheese & beetroot tortellini, crispy walnuts, tarragon butter	£12

MAINS

GF	Slow-cooked pork belly press, truffle & potato gratin, red sauerkraut, grain mustard	£24
GF	North Sea turbot, pressing of parsnip, roast oyster mushroom, chesnut & caper sauce	£29
GF	Wilde Farm organic turkey ballotine, leek gratin, potato and herb mousse, redcurrant jus	£25
	Wood pigeon en croûte, duck fat chips, buttered kale, truffle and herb sauce (May contain shot)	£27
	Salt-aged beef fillet, onion & marrow bone suet pudding, smoked Jerusalem artichoke	£35
GF	Pan-roasted market fish, scampi, crispy potatoes & mushy pea purée, curry butter	£26
V GF	Curried cauliflower fritters, curried potato, pickled shallots, spiced granola	£19
GF	250g sirloin or ribeye, onion ring, watercress & tomato, triple-cooked chips, mushroom	£34
V	Spätzle, braised gem, pickled Roscoff onion, tahini & garlic dressing	£19

SIDES

	Triple-cooked chips / Sautéed sprouts, pickled onion, butter dressing /	£5
	Heritage potatoes, chive butter / Maple-glazed Wilde Farm roots	
	Cheese & leek gratin, smoked bacon / Cheesy truffle fries	£5.5
	Bordelaise sauce / Peppercorn sauce / Béarnaise sauce	£2.5

PUDDINGS

	British cheese, pickled celery, lavosh biscuits, home-made chutney	£9
	2013 Quinta do Crasto LBV Port (70ml glass/75cl bottle)	£5/£48
V GF	Jasmine & almond gâteaux, apricot crémeux, honey ice cream	£9
	2018 Late Harvest Tokaji Cuvee, Hungary (70ml glass/75cl bottle)	£7.5/£44
GF	Yoghurt pannacotta, sea buckthorn marshmallow, sea buckthorn sorbet	£8
	NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestyadi, Sicily (70ml glass/50cl bottle)	£6.5/£45
V	Dark chocolate tart, toasted coconut, coconut sorbet	£11
	Pineau Rouge des Charentes 5 year old, West France (70ml glass/75cl bottle)	£6/£55
	Handmade petits fours	£6
	2015 Morande Late Harvest Sauvignon Blanc, Chile (70ml glass/37.5cl bottle)	£6.5/£24
GF	A selection of home-made sorbet or ice cream	£5
	González Byass Nectar, Pedro Ximénez Sherry, Jerez, Spain (70ml glass/75cl bottle)	£6.4/£48

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BLACKFRIARS



WINTER SUNDAY MENU

Lunch (12-4pm Sundays): £24 for 2 courses/£29 for 3 courses
7th January – 31st March 2024



RESTORATIVES


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

STARTERS

Curried parsnip soup, mango chutney  

Smoked mackerel & dill pâté, pickled cucumbers, sourdough

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

North Sea fishcake, tartar sauce, lemon 

Smoked breast of duck, celeriac remoulade, pickled mushrooms, raisin dressing 

MAINS

(Can be served gluten free, please ask your server)

Roast Northumbrian rump of beef, Yorkshire pudding, trimmings, gravy

Roast Northumberland lamb leg, Yorkshire pudding, trimmings, gravy



Roasted choice cut of Wilde Farm pork, Yorkshire pudding, trimmings, gravy


Pan-roasted chicken, 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, chocolate crumble, spiced orange sorbet  

Classic rum baba, Chantilly cream 

Bramley apple tart, walnut & muscovado ice cream 

Baked plum & hazelnut cheesecake, 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

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ALLERGEN INFORMATION

AFTERNOON TEA - WINTER 2024

		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Sandwiches	Smoked Salmon	RYE, WHEAT			salmon			butter							
	Roast Ham	WHEAT						butter			butter				
	Cuc & Chive	WHEAT						cheese							
	Corn-Fed Chicken	WHEAT		mayo							mayo				
	Smoked Cheddar	WHEAT						cheese					chutney		
Pastry	Sausage roll	WHEAT		pastry				pastry			meat				
Scones	Plain	WHEAT		scone				scone							
	Fruit	WHEAT		scone				scone					fruit		
Cakes	Choc & Peanut Cake			cake		cake		cake	peanut						
	Macaron			macaron				filling	almond						
	Ginger Cake	WHEAT		cake				cake							
	Choc brownie	WHEAT		brownie				cake	walnut						

*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.

ADJUSTABLE

CONTAINS