



BLACKFRIARS

NE1 RESTAURANT WEEK SET MENU



13th – 18th January 2025 (Monday to Saturday)


Lunch 12-2:30pm: £25 for 3 courses

Dinner 5pm-late: £25 for 2 courses / £33 for 3 courses

STARTERS

Leek & potato soup, crispy shallots, chive oil  



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

North Sea fishcake, tartar sauce, lemon 

Corned beef hash, horseradish crème fraiche, fermented kohlrabi 



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

MAINS

Pan-roasted bubble 'n' squeak, sautéed winter mushrooms, onion jam, broon sauce jus  

Curried North Sea cod, crispy batter, marrowfat pea purée, minty tartare yogurt 

Pan-roast breast of chicken, mustard & leek mash, Coastal cheddar cream sauce 

Potato & cheddar pan Haggerty, red sauerkraut, creamed mushrooms, poached egg  

Rump of beef, truffle fries, confit tomato, Bearnaise sauce

(£5 supplement) 

SIDES

Triple-cooked chips / Butternut squash, orange & feta salad/


Roasted sprouts, onion jam / Roasted winter vegetables £5

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

PUDDINGS

British cheese, pickled celery, lavosh biscuits, home-made chutney (£3 supplement)

Coffee & almond tiramisu, chocolate sauce 

Burnt Basque vanilla cheesecake, winter fruits, vanilla ice cream 

Sticky toffee pudding, salted caramel sauce, banana ice cream  




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.



BLACKFRIARS

NE1 RESTAURANT WEEK DRINKS MENU

SPIRIT OF THE WEEK

Homemade botanical gin & lemonade, orange slice £7.5

COCKTAILS

2-4-£15 on Spritz, Classics & Twist

SPRITZ

Aperol Spritz (*Aperol, Prosecco, soda water*)

Hugo Spritz (*Elderflower liqueur, Prosecco, elderflower cordial, soda water, mint*)

Bellini (*Prosecco, peach puree*)

CLASSICS & TWISTS

French Martini (*Stolichnaya vanilla vodka, Chambord, pineapple juice, sugar syrup*)

Mango & Chilli Margarita (*Cazcabel reposado, triple sec, lime, chilli & mango*)

Margarita (*Cazcabel Reposado tequila, triple sec, lime juice, agave syrup*)

'Dark'iri (*Kraken, old fashioned syrup, lime*)

Daiquiri (*Bacardi Carta Blanca, lime juice, sugar syrup*)

Passion in the Tunnel (*Absolute vanilla, passionfruit, apple, lemon*)

Cherry Margarita (*Cazcabel reposado, triple sec, lime, cherry*)

NO ALCOHOL - £5

Appleflower (*Apple Juice, elderflower cordial, lime juice, sugar syrup, mint*)

Temperance Spritz (*Eins Zwei Zero Riesling, raspberries, sugar, soda*)

Seedlip Spice (*Seedlip non-alcoholic distilled spirit, grapefruit, tonic*)

AFTER DINNER TIPPLE - £6




FEW Bourbon, 46.5%, Kentucky, Illinois

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