BLACKFRIARS
RESTAURANT & BANQUET HALL

INTRO

Blackfriars does a lot more than simply taking care to create a great drinks menu from local produce. Our dedicated team needs little encouragement to embrace the ethos of seasonality and sustainability, from foraging in our local countryside to growing edible herbs and flowers within the walls of our Cloister Garden. And it's a real team effort with chefs and waiting staff involved, all led by our intrepid in-house forager-come wine sommelier, Daren, who can often be found rummaging through the hedgerows, daughter in hand.

We also brew our own beer; St. Dominic's Brewery. This sits within the friary's former Chapter House, which then became the meeting house for the Brewers Guild. Ben Hall, our head brewer, is now crafting heritage-driven, traditional yet modern beers. Ben grew-up in both Normandy and Belgium where he nurtured a real love for, and understanding of, traditional continental beers.

The same ethos applies to our food. We source flour and game from North Yorkshire; cheese, rapeseed oil, honey, organic milk and venison from Northumberland; and fish from North Shields. Spent brewing yeast is used to make our breads, whilst grain is used for baked produce. What's important is we harvest seasonally, forage in the wilds of our beautiful countryside, preserve our bounty, and utilise ancient techniques of drying, fermenting, and pickling.

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GIVE THE GIFT OF BLACKFRIARS

More than a gift, an experience to remember!

Restaurant Gift Vouchers

From memorable meals to special celebrations, give someone an experience to savour.

Unique Experiences

Discover our cookery school, history and brewery tours, tastings and dining experiences.

The perfect gift for every occasion!

Ask our team or visit our website to explore our gift vouchers and experiences.

GIN

Hepple (Franklin & Sons tonic, lemon)	£9
Sapling (Franklin & Sons tonic, lemon, lime)	£9
Roku (Franklin & Sons tonic, pink grapefruit, lemon)	£9
Tanqueray No. 10 (Franklin & Sons tonic, pink grapefruit)	£9
Hendrick's (Franklin & Sons tonic, cucumber)	£9
Another Hendrick's Gin (Franklin & Sons tonic, orange & cucumber)	£9
Silent Pool (Franklin & Sons tonic, orange)	£9
Brockmans (Franklin & Sons Tonic, blackberries, raspberries)	£9
Edinburgh Rhubarb & Ginger (Franklin & Sons ginger ale, fresh lime)	£9
Ad Gefrin Thirlings (Franklin & Sons tonic, orange zest)	£9

Vintages correct at time of printing. A discretionary 10% service charge is added to all bills; all tips go to staff. Prices are in pounds sterling and incl VAT. FRIARS STREET, NEWCASTLE, NE1 4XN | 0191 261 5945 | blackfriarsrestaurant.co.uk

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COCKTAILS

2-for-£15 on all marked cocktails 12pm-7pm Monday-Friday, must be the same cocktail! Non-alcoholic versions available marked with a All priced at £6

SPARKLING

Kir Royale £15.5
Moët & Chandon Brut Champagne, Crème de Cassis

English 75 £16.5
Chapel Down Brut, Hepple Gin, lemon juice, sugar

Champagne Cocktail £16.5
Moët & Chandon Brut Champagne, Hennessy VS, bitters, sugar

Rosé Orchard £16.5
Telmont Réserve Rosé, Creme de Muré, Calvados

Aperol Spritz £9
Aperol, Prosecco, soda water

Hugo Spritz £9
Prosecco, elderflower liqueur, elderflower cordial, soda water, mint

Bellini £9
Prosecco, peach/strawberry/mango

SIGNATURES

Islay Gold £14
Port Charlotte, ginger, orange bitters

El Corazon Vivo £12
Panchos Datos Reposado, lime, mint, blood orange, raspberry

Northumbrian Whisky sour £12
Ad Gefrin Tácnbora, Mead, beer syrup, lemon

Rob Roy £12.5
Glenfiddich 15, Discarded Vermouth, Angostura bitters

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CLASSICS

Espresso Martini £11
Old Fashioned £11
Negroni £9.5
Long Island Iced Tea £10
Margarita £9.5
Classic/spicy/cherry/mango/lychee
Mezcalita £10
Daquiri £9.5
Classic/mango/strawberry
French Martini £9.5
Bramble £10.5
Caipirinha £9.5
Sidecar £9.5
Clover Club £9.5
Bloody Mary £9.5
Amaretto Sour £9.5
Whisky Sour £9.5
Mai Tai £9.5
Mojito £9.5
Classic/mango/strawberry
White Russian £9.5

TWISTS

Clarified Espresso Martini £12
Kakira coffee vodka, Cacao blanc

Banana Rum Old Fashioned £11
Discarded banana Rum, orange bitters, old fashioned syrup

White Negroni £10
Hepple gin, Italicus, Gonzalez Byass white vermouth

Long Island Breeze £10.5
Three Sixty Vodka, Hepple gin, Bacardi, triple sec, Cazcabel, lemon, cranberry

Cosmonita £9.5
Cazcabel Reposado, Triple Sec, Earl Grey syrup, lime, cranberry

Blackberry Gimlet £9.5
Hendricks, blackberry syrup, lime

'Dark'iri £9.5
Kraken, old fashioned syrup, lime

Scotch Friar £9.5
Monkey Shoulder, lime, orgeat, apple juice, crème de mure

Clover Car £10
Hennessy VS, Gonzalez Byass la Copa Blanca, sugar, raspberry, lemon

Bloody Imposter £9.5
Absolut Tabasco, cranberry, red pepper Re'al, lemon, Worstershire sauce

Spiced Cable Car £9.5
Five Rivers Rum, Triple Sec, lemon juice

AFTER DINNER COCKTAILS

Friar's Paradise £9.5
Bacardi Carta Blanca, cacao blanc, coconut Re'al, milk

The Nutty Friar £9.5
Cacao blanc, Baileys, orgeat, milk

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ZERO PROOF

SIGNATURE MOCKTAILS

Temperance Spritz £7.5
Eins Zwei Dry non-alcoholic Riesling, raspberries, sugar, soda

Appleflower £5
Apple, elderflower, sugar, mint

The Mango Isle £6
Lyre's London dry, apple, Finest Call mango, coconut re'al

WINE

	125ml	175ml	500ml	750ml
NV Riesling, Eins Zwei Zero, Germany 0.0%		£6.5	£17.8	£24
NV Cielo ZERO sparkling, Veneto, Italy	£5.9			£22

BOTTLES

Asahi 0% (330ml, 0%) £4.9
Guinness 0% (440ml, 0%) £5.5
Old Mout Berries & Cherries 0% (500ml, 0%) £5.5

SPIRITS

	25ml
Lyre's Amaretti - *notes of vanilla, marzipan & caramel*	£4
Lyre's American Malt - *notes of spices, oak and smoke extracts*	£4
Lyre's London Dry - *notes of fruits, spices and botanicals*	£4
Lyre's Italian Spritz - *notes of rhubard, oranges and herbs*	£4
Lyre's White Cane Spirit - *notes of sugar cane, nuts and oranges*	£4
Lyre's Coffee Originale - *notes of coffee beans, spices and fruit*	£4

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ST. DOMINIC'S BREWERY

Blackfriars is now home to its own craft brewery, St Dominic's, launched in 2024, which will be pouring its core range of modern-traditional brews including an IPA, Pale Ale, Pilsner and Blonde. Brewing ale would have been a daily occupation for the medieval friars - as common as breadmaking. After the Dissolution when the Friary was abandoned, the Brewers & Bakers Guild used the Chapter House for their quarterly meetings. It seems appropriate to the story of Blackfriars we continue the narrative and brew our own ale as we now bake our daily bread. The brewery is situated in the Chapter House, a site rich with history.

DRAUGHT

	380ml	1.5L
St. Dominic's, Pilsner 5% *A thirst-quenching pilsner with sweet, floral notes and a crisp citrus finish.*	£4.9	£17.50
St. Dominic's, Session IPA 4.5% *Well-rounded IPA with herbal, citrus and sweet passion fruit aroma and a slightly bitter finish.*	£4.9	£17.50
St. Dominic's Seasonal Beer *Our brewery team are focused on producing beers suitable for all seasons, please ask for today's pour!*	£4.9	£17.50

FLIGHTS

Struggling to decide? Try three 175ml serves of our St. Dominic's home-brewed draught beers!	£7.50

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ST DOMINIC'S BOTTLED BEERS *Subject to seasonal availability!*

St. Dominic's Pilsner (500ml, 5%) £6.7
Sweet, floral notes and a crisp citrus finish

St. Dominic's Pale (500ml, 4%) £6.7
Light, zesty tropical fruit and floral citrus finish

St. Dominic's IPA (500ml, 4.5%) £6.7
Herbal, citrus and sweet passion fruit aroma with a slightly bitter finish

St. Dominic's Triple Blond (500ml, 8%) £6.9
Malty sweet flavour with hints of fruit, coriander and a warming finish

St. Dominic's Quadruple (500ml, 11%) £10
Sticky toffee pudding in a bottle, with flavours of fig and date

St. Dominic's Stout (500ml, 6%) £6.7
Sweet malty aroma with hints of coffee and chocolate giving way to a beautifully nutty finish

St. Dominic's Porter (500ml, 5.5%) £6.7
Traditional dark brown ale with sweet roasted malt aroma, earthy hop finish with a hint of biscuit

HADRIAN BORDER BREWERY
NEWBURN, NEWCASTLE UPON TYNE

Grainger Ale (500ml, 4.6%) GF £7.2
Gluten-free English Pale Ale

Secret Kingdom (500ml, 4.3%) £7.2
Dark, rich & full-bodied Ruby Ale

BOTTLED CIDER

Old Mout Berries & Cherries Cider (500ml, 4%) £6.8

Old Mout Pineapple & Raspberry (500ml, 4%) £6.8

Inches Cider (500ml, 4.5%) £6.5

For non-alcoholic options, please see our zero proof page! 0% ALCOHOL FREE

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SPIRITS

RUM

Bacardi Carta Blanca, 37.5%, Puerto Rico	£5.5
Sailor Jerry's Spiced, 40%, US Virgin Islands	£5.5
Kraken Black Spiced, 40%, Trinidad & Tobago	£5.5
Havana Club 7, 40%, Cuba	£5.5
Discarded Spirits Banana Peel, 37.5%, Girvan, Scotland	£6
Plantation Dark, 40%, Trinidad	£6
Sagatiba, 38%, Brazil	£5.5
Five Rivers, 40%, England	£6

BRANDY

Hennessy VS, 40%, Cognac, France	£5.5
Remy Martin VSOP, 40%, Cognac, France	£6.5
Hennessy XO, 40%, Cognac, France	£14.5
Avallen Calvados, brandy apple liqueur, 40%, Normandy, France	£6
Castarede VS Bas Armagnac, 40%, Armagnac, France	£6

TEQUILA & MEZCAL

Cazcabel Blanco, 38%, Jalisco, Mexico	£5.5
Cazcabel Reposado, 38%, Jalisco, Mexico	£5.5
Mezcal Verde Momento, 42%, Oaxaca, Mexico	£6.5
Pancho Datos Reposado, 40%, Jalisco, Mexico	£7

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WHISKY / WHISKEY

ENGLISH WHISKY

Ad Gefrin Tácnbora blended whisky, 42.7%, Wooler, Northumberland	£5.5
Ad Gefrin Crǣft Series, Bourbon cask, 48%, Wooler, Northumberland	£8
Ad Gefrin Crǣft Series, American single malt cask, 48%, Wooler, Northumberland	£8
Ad Gefrin Crǣft Series, American Oloroso Sherry cask, 48%, Wooler, Northumberland	£8
Filey Bay IPA Cask Finish, 46%, North Yorkshire, England	£7.5
Filey Bay Moscatel Finish, 46%, North Yorkshire, England	£7

LIGHT & DELICATE

Glenfiddich 12-year-old, 40%, Dufftown, Speyside	£5.5
Classic Laddie, Bruichladdich, 50%, Islay	£7
Suntory Hibiki Japanese Harmony, 43%, Osaka, Japan	£10

FRUITY & SPICY

Bladnoch Samsara, 46.7%, Dumfries & Galloway, Lowlands	£9.5
Tullamore DEW, 40%, County Offaly, Ireland	£5.5
The Balvenie Double Wood. 40%, Banffshire, Highlands	£7
The Balvenie 14-year-old Caribbean cask, 43%, Banffshire, Highlands	£10
Nc'nean Huntress, 48.5%, Drimnin, Highlands	£9.5
Glenfiddich 15-year-old, Solera Cask, 40%, Dufftown, Speyside	£7
Glenfiddich 18-year-old, 43%, Dufftown, Speyside	£11.5
Monkey Shoulder blended malt whisky, 40%, Dufftown, Speyside	£5.5

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FULL & SMOKEY

Laphroaig 10-year-old, 40%, Port Ellen, Islay	£6.5
Bowmore 12-years-old, 40%, Bowmore, Islay	£6.5
Talisker 10 years old, 45.8%, Carbost, Skye	£6.5
Port Charlotte, 50%, Bruichladdich, Islay	£8.5
Glenfiddich Fire and Cane, 43%, Dufftown, Speyside	£7
Octomore, 59% Bruichladdich, Islay	£15.5

BOURBON

Four Roses, 40%, Lawrenceburg, Kentucky	£5
Jack Daniels, 40%, Lynchburg, Tennessee	£5

VODKA

Three Sixty Vodka, 37.5%, Schwarzenbek, Germany	£5.5
Absolut Vanilla, 38%, Åhus, Sweden	£5.5
Belvedere Organic, 40%, Zyrardów, Poland	£6.5
Reyka, 40%, Bogarnes, Iceland	£6.5
Discarded Spirits Grape Skin, 40%, Girvan, Scotland	£5.5
Sapling Vodka, 40%, England, United Kingdom	£5.5
Kakira Coffee Vodka, 37.5%, Lake Victoria, Uganda	£5.5

VERMOUTH

Gonzalez Byass, La Copa Blanca, 15.5% (50ml serve)	£5
Gonzalez Byass, La Copa Rojo, 15% (50ml serve)	£5
Discarded Spirits Cascara, 21% a wine-based spirit infused with coffee cherries (25ml serve)	£5

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LIQUEURS

Baileys Irish cream liqueur, 17%, Dublin, Ireland (50ml serve)	£5
Frangelico, Italian hazelnut liqueur, 20%, Canale, Italy	£4.5
Disaronno, almond flavoured liqueur, 28%, Saronno, Italy	£4.5
Tia Maria, cold-brew coffee liqueur, 20%, Jamaica	£4.5
Amaro Montenegro, mixed botanical liqueur, 23%, Bologna, Italy	£4.5
Drambuie, heather honey whisky liqueur, 40%, Glasgow, Scotland	£5
Grand Marnier, orange flavoured brandy liqueur, 40%, Cognac, France	£4.5
Southern Comfort, fruit-flavoured whisky liqueur, 35%, New Orleans, USA	£4.5
Italicus, bergamot flavoured liqueur, 20%, Calabria, Italy	£6
Cointreau, orange-based liqueur, 40%, Saint-Barthelemy d'Anjou, France	£4.5
Chambord, black raspberry liqueur, 16.5%, Loire Valley, France	£4.5
Pimms no1, gin-based fruit cup, 25%, London, England (50ml serve)	£5.5
Aperol, bitter orange aperitif, 11%, Padua, Italy (50ml serve)	£5
Campari, bitter orange liqueur, 25%, Milan, Italy	£5
Luxardo Sambuca, aniseed flavoured liqueur, 38%, Torreglia, Italy	£4.5
Luxardo Limoncello, lemon flavoured vodka liqueur, 27%, Torreglia, Italy	£4.5

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SWEET WINE & DIGESTIFS

	70ml	BTL
Quinta do Crasto LBV Port, Douro Valley, Portugal	£6.8	£58 (75cl)
Pineau Rouge des Charentes, West France	£8.8	£82 (75cl)
Late Harvest Malbec, Susanna Balbo, Mendoza, Argentina	£6.5	£54 (50cl)
2024 Luis Felipe Late Harvest Viognier-Sauv Blanc, Chile	£6.5	£28 (37cl)
Campbell's Rutherglen Muscat, Victoria, Australia	£6.5	£28 (37cl)
Lanchester Mead, County Durham	£5	£30 (75cl)
NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiadi	£7	£45 (50cl)
2023 Tokaji Late Harvest Cuvée, Sauska, Hungary	£7.5	£44 (50cl)
González Byass Nectar Pedro Ximénez Sherry, Spain	£6.4	£48 (75cl)
González Byass Viña AB Amontillado Seco Sherry, Spain	£6.4	£48 (75cl)
2018 Brännland Claim Ice Cider, Uppsala, Sweden	£7.5	£32 (37cl)

TEA & COFFEE

Tea (English breakfast, Earl Grey, other teas are available)	£3.45
Americano, espresso, macchiato	£3.45
Cappuccino, latté, flat white, double espresso, mocha, hot chocolate	£3.95
Coffee syrup (vanilla, caramel)	80p
Liqueur coffee (Irish, French, Baileys, Amaretto, Frangelico)	£8

*Oat milk available upon request**

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SOFT DRINKS

Coca Cola – diet/regular (330ml bottle)	£3.5
Franklin & Sons lemonade (200ml bottle)	£2.7
Franklin & Sons Indian tonic water (200ml bottle)	£2.7
Franklin & Sons light Indian tonic water (200ml bottle)	£2.7
Franklin & Sons elderflower & cucumber tonic (200ml bottle)	£2.7
Franklin & Sons ginger ale (200ml bottle)	£2.7
Franklin & Sons ginger beer (200ml bottle)	£2.7
Franklin & Sons sparkling raspberry lemonade (275ml bottle)	£4
Franklin & Sons sparkling rhubarb lemonade (275ml bottle)	£4
Franklin & Sons sparkling peach & mango (275ml bottle)	£4
Fresh orange juice (250ml glass)	£2.5
Fresh apple juice (250ml glass)	£2.5
Fresh cranberry juice (250ml glass)	£2.5
Fresh pineapple juice (250ml glass)	£2.5
Cordial & soda (250ml glass – orange, lime, blackcurrant)	£1.8
Cordial & water (250ml glass – orange, lime, blackcurrant)	£1.2
Elderflower cordial & water (250ml glass)	£2

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