



BLACKFRIARS

NE1 RESTAURANT WEEK SET MENU



5th – 10th August 2024 (Monday to Saturday)


Lunch 12-2:30pm: £25 for 3 courses

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

STARTERS

Chilled tomato & basil soup, cucumber salad  

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


North Sea fishcake, tartar sauce, lemon 


Onion bread terrine, crispy onions, aged cheddar, broon sauce 


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

MAINS

Potato & herb mille feuille, BBQ'd summer vegetables, saffron & garlic aioli  

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

Pan-roast breast of chicken, Champ mash, baby leeks, jus 

Smoked cheddar pithivier, pickled beets, creamed spinach, herb beurre blanc 

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

(£5 supplement) 

SIDES



Triple-cooked chips / Marinated tomato & pickled red onion salad/

Buttered summer greens / Whipped harissa & mint potatoes £5

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

PUDDINGS

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

Coconut rice pudding, raspberry compote, raspberry sorbet  




Blueberry cheesecake, hazelnut base, blueberry ripple 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, strawberries £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*)

Chandon Garden Spritz (*Chandon Garden with rosemary & orange*)

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, soda*)

NO ALCOHOL - £5

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

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

Seedlip Garden (*Seedlip non-alcoholic distilled spirit, elderflower, tonic*)

AFTER DINNER TIPPLE - £4

Aberlour 12-year-old, 40%, vatted grain whisky