



BLACKFRIARS

NE1 RESTAURANT WEEK SET MENU

3rd – 8th August 2026 (Monday to Saturday)

Lunch 12-2:30pm: £25 for 3 courses

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

STARTERS

Garden pea soup, wild garlic yoghurt  

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

House-smoked market fish rillettes, pickled radish, rye toast

Chicken, pistachio & apricot terrine, cheese fondue, toasted brioche

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

MAINS

Curried cauliflower fritters, coronation potato salad, curry mayonnaise, crispy shallots  

North Shields market fish, buttery potatoes, greens, lemon, caper butter sauce (please ask your server)

Pan-fried chicken breast, champ mash, chicken jus 

Potato & cheddar pan Haggerty, creamed savoy cabbage, crispy onions, brown sauce  

Rump of beef, truffle & parmesan fries, confit tomato, Bearnaise sauce (£5 supplement) 

SIDES

Triple-cooked chips / Beetroot, feta & orange salad, toasted seeds £5

Buttered summer greens / Buttered new potatoes £5

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

PUDDINGS

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

Dark chocolate & hazelnut brownie, chocolate sauce, vanilla ice cream 

White chocolate & almond delice, raspberry & lemon thyme sorbet  

Sticky toffee pudding, salted caramel sauce, banana ice cream  

Wine pairings - starter & main - £16 | starter, main & dessert - £21

FRIARS STREET, NEWCASTLE, NE1 4XN

0191 261 5945 | blackfriarsrestaurant.co.uk

For menu updates follow us on Facebook

& Instagram @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 spiced gin & tonic, rosemary £7.5

COCKTAILS

2-4-£15 on Spritz, Classics & Twist

Available everyday til 7pm, same cocktails only

SPRITZ

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

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

Bellini (*Prosecco, peach puree*)

Strawberry Gin Spritz (*Arber pink Gin, Prosecco, strawberry puree, soda*)

CLASSICS & TWISTS

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

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

Ask your server for flavour variations!

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

Ask your server for flavour variations!

NO ALCOHOL - £5

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

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

Tanqueray 0.0% (*Franklin & Sons tonic, lime wedge*)

Tanqueray Seville Orange 0.0% (*Franklin & Sons tonic, orange slice*)

AFTER DINNER TIPPLE - £5

Gonzalez Byass La Copa Vermouth, orange slice

Monkey Shoulder Blended Scotch, orange slice

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ALLERGEN INFORMATION

RESTAURANT WEEK - August 2026

		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Starters	Soup						yoghurt						soup		
	Goats cheese							goats cheese	walnuts		dressing		dressing		
	Chicken terrine	brioche		various					Terrine				terrine		
	Rillettes	WHEAT, rye toast			rillettes			rillettes					pickles		
	Sharing board	WHEAT, sourdough	prawns	mayonnaise	various			rillettes, cocktail			dressing, cocktail		dressing, pickles		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Mains	Cauliflower fritters										mayonnaise, salad		mayonnaise, salad		
	Market fish				various			sauce, potato					sauce		
	Chicken							sauce, puree			sauce		sauce		
	Pan haggerty							pan hag, cabbage					cabbage		
	Beef rump			sauce	oil			sauce, fries			sauce		dressing, sauce		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Sides	Chips				cooking oil										
	Salad							feta			dressing		dressing		
	New potatoes							butter							
	Cabbage							butter					cider		
	Cheese & leek gratin							gratin			gratin		gratin		
	Truffle fries			Cheese	cooking oil			parmesan					dressing		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Desserts	Cheese	WHEAT, biscuits						all		pickled celery			celery, chutney		
	Brownie	wheat, brownie		all				all	hazelnuts						
	White choc								almonds				raspberries		
	Sticky toffee pud			Sponge, ice cream				Sponge, ice cream, sauce					DATES, sponge		

*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.

CONTAINS