









A LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 30th March–29th August 2026










SNACKS

- Chicken, pistachio & leek croquettes, brown sauce | Smoked cod roe, prawn crackers £4.5 each
 Smoked almonds | Candied walnuts | Mixed olives | House fresh bread, caramelised onion butter £3.5 each








STARTERS

- Radicchio salad, pistachio vinaigrette, creamy burrata, charred pear   £11
 Lightly smoked trout, crispy horseradish tuile, compressed & pickled cucumber, caviar £16
 Crispy ox tail, spiced onion beignet, caramelised shallot purée £16
 Langoustine mousse roulade, bisque gazpacho, garden peas, nasturtium  £17
 Duck liver parfait, cherry jam short cake, smoked almonds £16
 Wild mushroom pâté, balsamic onions, crispy shallots, toasted sourdough  £11
 Tomato risotto, whipped feta, black olive crumb, tomato & basil crisps (*starter/main*)   £10/18

MAINS

- North Shields fish market catch of the day (*please ask your server*) £POA
 Pan-fried beef fillet, morel & foie gras pastry roll, potato purée, sauce bordelaise £38
 Corn-fed chicken Kiev, parmesan & chive cream, duck fat potato, sauerkraut  £24
 BBQ'd pork chop, chorizo croquettes, smokey aioli, sautéed apple, sage jus  £28
 Pan-fried cod, pea, broad bean & razor clam chowder, smoked bacon  £28
 North Sea halibut, watercress mousse, crispy chicken skin, sauce vierge, potato fondant  £28
 Curried cauliflower fritters, coronation potato salad, curry mayonnaise, crispy shallots   £21
 200g Sirloin, watercress & tomato, triple-cooked chips, mushroom  £29
 Potato & cheddar pan Haggerty, creamed savoy, crispy onions, brown sauce, poached egg   £21

SIDES

- Triple-cooked chips  £5
 Seasonal greens & lemon butter  £5
 Beetroot, feta & orange salad, toasted seeds   £5
 Béarnaise sauce | Peppercorn sauce | Beef fat jus  £3.5
 Cheese & leek gratin, smoked bacon  £5.5
 Cheesy truffle fries  £5.5



BLACKFRIARS

DESSERT MENU







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CHEESE

British & French cheeses served with lavosh biscuits, heather honey, pickled celery, fig & onion chutney, fruit and walnut bread

Three cheeses	£9
Five cheeses	£12.5
Seven cheeses	£15

PUDDINGS

Iced peanut parfait, dark chocolate mousse, banana bread, banana sorbet		£9
Raspberry chocolate tart, white chocolate crèmeux, pistachio ice cream		£10
Honey & buttermilk layer cake, honeycomb crunch, yoghurt sorbet		£9
Sticky toffee pudding, salted caramel sauce, banana ice cream		£7
Lemon mousse sundae, strawberry compote, seeded granola, strawberry sorbet		£7
Handmade petits fours		£6
A selection of home-made sorbet or ice cream		£5

SWEET WINE & DIGESTIFS

	70ml	BTL
Quinta do Crasto LBV Port, Douro Valley, Portugal (Bottle 75cl)	£6.8	£58
Pineau Rouge des Charentes, West France (Bottle 75cl)	£8.3	£82
Fortified Malbec, Zuccardi Malamado, Mendoza, Argentina (Bottle 50cl)	£6.5	£54
2024 Luis Felipe Late Harvest Viognier-Sauvignon Blanc, Chile (Bottle 37cl)	£6.5	£28
Campbell's Rutherglen Muscat, Victoria, Australia (Bottle 37cl)	£6.5	£28
Lanchester Mead, County Durham (Bottle 75cl)	£5	£30
NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiadi (Bottle 50cl)	£7	£45
2022 Tokaji Late Harvest Cuvee, Sauska, Hungary (Bottle 50cl)	£7.5	£44
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48