














# BLACKFRIARS RESTAURANT SET MENU

Lunch (12-2:30pm Monday to Saturday): £23.50 for 2 courses / £29.50 for 3 courses  
Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £28 for 2 courses / £35 for 3 courses.  
For parties up to 12 guests. Available from 7<sup>th</sup> April – 1<sup>st</sup> June 2025.

## STARTERS

- Spring pea soup, wild garlic yoghurt  
- Young goats' cheese, candied walnut, roast beetroots, honey dressing  
- House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough
- North Sea fishcake, tartare sauce, lemon 
- Home-made black pudding, ham & cheese croquette, piccalilli
- Sharing board for 2: Trout rillettes, prawn cocktail, fishcakes, pickled herring, crab mayo, sweet pickles & sourdough (£6 supplement)









## MAINS

- Beetroot gnocchi, honey-roasted beetroots, feta mousse, wild garlic & pine nut pesto 
- Pan-fried North Sea cod, spring onion tempura, dill emulsion, new potatoes 
- Hickory-smoked chicken sausage, champ mash, chicken jus 
- North Shields fish market catch of the day (please ask your server)
- Slow-cooked spiced pork belly, sesame pak choi, potato press, pork broth 
- Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki  

## SIDES

- Triple-cooked chips / Buttered new potatoes/  
Spring greens / Green beans, miso & chili dressing £5  
Cheese & leek gratin, smoked bacon / Cheesy truffle fries £5.5




## PUDDINGS

- Dark chocolate & almond tart, almond brittle, chocolate coconut cream 
- Rhubarb pavlova, vanilla cream cheese, rhubarb compote, almond macaron  
- Coffee mousse, hazelnut sponge, dark chocolate ganache, roasted hazelnuts 
- Burnt Basque lemon cheesecake, lemon curd, white chocolate ice cream  
- Sticky toffee pudding, salted caramel sauce, banana ice cream  
- A selection of home-made sorbets or ice creams

*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.



## A LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 7<sup>th</sup> April – 1<sup>st</sup> June 2025

### SNACKS

- |   |      |
|---|------|
| Cheese & potato hash bites, brown sauce   Lindisfarne oyster, mignonette  | £4.5 |
| Smoked almonds   Mixed olives   House sourdough, caramelised onion butter | £3.5 |

### STARTERS

- |  |             |
|--|-------------|
| North shields langoustine tortellini, citrus emulsion, fermented kohlrabi        | £17         |
| Scottish salmon gravlax, buckwheat crumpets, dill crème fraiche, Exmoor caviar   | £16         |
| Chicken & leek terrine, smooth pickle & Coastal cheddar brioche toastie          | £14         |
| Potted shields crab, brown crab mousse, lemon jam, thyme focaccia                | £17         |
| Charred British asparagus, smoked duck ham, confit egg yolk, miso dressing       | GF £14      |
| Spring vegetables croquette, pea velouté, young shoots, alium oil                | V GF £11    |
| Watercress risotto, hazelnut & vegetarian Parmesan crumb ( <i>starter/main</i> ) | V GF £10/18 |

### MAINS

- |  |          |
|--|----------|
| North Shields fish market catch of the day ( <i>please ask your server</i> )             | £POA     |
| Pan-fried fillet of beef, caramelised onion tart, langoustine cocktail, bisque           | £35      |
| Corn-fed chicken Kiev, parmesan & chive cream, duck fat potato, fermented leeks          | GF £24   |
| Maple-glazed pork tenderloin & belly, ham & cheese croquette, sweet & sour shallots, jus | GF £26   |
| Pan-fried cod, pea, broad bean & razor clam chowder, smoked bacon                        | GF £28   |
| North Sea monkfish, squid ink linguine, crispy squid, almond romesco                     | £28      |
| Beetroot gnocchi, honey-roasted beetroot, feta mousse, wild garlic & pine nut pesto      | V £19    |
| 200g Sirloin, watercress & tomato, triple-cooked chips, mushroom                         | GF £29   |
| Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki            | GF V £19 |

### SIDES

- |   |         |
|---|---------|
| Triple-cooked chips                               | GF £5   |
| Spring greens                                     | GF V £5 |
| Green beans, chilli & miso dressing               | GF V £5 |
| Béarnaise sauce   Peppercorn sauce   Beef fat jus | GF £3.5 |
| Cheese & leek gratin, smoked bacon                | GF £5.5 |
| Cheesy truffle fries                              | GF £5.5 |



# BLACKFRIARS

## DESSERT MENU











Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 31st March – 1st June 2025

### CHEESE

British & French cheeses served with, butter biscuits, heather honey, pickled celery

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

### PUDDINGS

Dark chocolate mousse, peanut cream, cocoa tuille, caramel	 	£9
Gin baba, apricot compote, vanilla cream, confit orange, apricot ice cream		£9
Poached rhubarb, ginger cremeux, meringue, rhubarb sorbet	 	£9
Sticky toffee pudding, salted caramel sauce, banana ice cream	 	£7
Burnt Basque lemon cheesecake, lemon curd, white chocolate ice cream	 	£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 75cl)	£6.5	£63
Morandé Late Harvest Sauvignon, Casablanca Valley 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 Orestidi (Bottle 50cl)	£7	£45
2022 Tokaji Late Harvest Cuvee, Sauska, Hungary (Bottle 50cl)	£7.5	£45
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48



# BLACKFRIARS

## SUNDAY MENU



Lunch (12-4pm Sundays): £27 for 2 courses/£33 for 3 courses  
13 April – 1 June 2025

### RESTORATIVES

See our Champagne & Cocktails list for Bloody Marys, Negronis and other pick-me-ups

### STARTERS

Spring pea soup, wild garlic yogurt  

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

House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough

North Sea fishcake, tartare sauce, lemon 

Home-made black pudding, ham & cheese croquette, piccalilli

### MAINS

*(Can be served gluten free, please ask your server)*

Roast sirloin of beef, Yorkshire pudding, trimmings, gravy

Braised shoulder of Northumberland lamb, Yorkshire pudding, trimmings, gravy

Slow-roasted pork belly, Yorkshire pudding, trimmings, gravy



Pan-roasted chicken breast, Yorkshire pudding, trimmings, gravy


Veggie nut roast, Yorkshire pudding, trimmings, gravy  *(can be served vegan on request)*

Grilled North Shields cod, buttered new potatoes, spinach, lemon butter 

### PUDDINGS

Dark chocolate & almond tart, almond brittle, chocolate coconut cream 

Rhubarb pavlova, vanilla cream cheese, rhubarb compote, almond macaron  

Coffee mousse, hazelnut sponge, dark chocolate ganache, roasted hazelnuts 

Burnt Basque lemon cheesecake, lemon curd, white chocolate ice cream  




Sticky toffee pudding, salted caramel sauce, banana ice cream  

A selection of home-made sorbets or ice creams

**Wine pairings - starter & main - £15 | starter, main & dessert - £21**

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