

Available lunch and dinner Monday-Saturday - £39.50 For parties of 12-50, private dining in Cookery School, Tasting Room or Banquet Hall, Or non-private parties up to 85 in the main restaurant. Advanced pre orders are required. Available from 2 April – 1 June 2024.

WELCOME DRINK

Complimentary glass of fizz, home-brewed beer or soft drink

ARRIVAL

Home-made sourdough bread, caramelised onion butter 🔍

STARTERS

Spring pea soup, chilli & mint yogurt ⁽¹⁾ V Young goats' cheese, candied walnut, roast beetroots, honey dressing ⁽¹⁾ Smoked duck breast, beetroot pickle, sweet & sour dressed endive ⁽²⁾ Mackerel & dill pâté, pickled cucumbers, sourdough

MAINS

Potato & herb mille feuille, candied walnuts, truffled mushroom ketchup V Roast breast of chicken, potato purée, charred corn, smoked bacon, salsa verde Aged rump of beef & mini Wellington, potato terrine, marrowfat peas, jus gras Cod en papillote, lemon & coriander gremolata, crushed baby potatoes

Suckling Pygge; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy One week's notice, private bookings only, min 20 diners, £5 suppl per person

PUDDINGS

Dark chocolate mousse, cocoa nib tuille, coconut sorbet Y Vanilla & hazelnut cheesecake, orange jelly, honeycomb, vanilla ice cream Sticky toffee pudding, salted caramel sauce, banana ice cream English cheese, butter biscuits, pickled celery, home-made chutney (£3 supplement)

COFFEE/TEA

Choice of fresh filtered coffee or English breakfast tea

 FRIARS STREET, NEWCASTLE, NE1 4XN
 For menu updates follow us on Facebook, Instagram or Twitter.

 0191261 5945 | blackfriarsrestaurant.co.uk
 @BlackfriarsRestaurant

U: vegetarian, V: vegan, C: 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.



Available at lunch and dinner (12-9:30pm Monday to Sunday) £10pp for selection of 4 canapés Advanced bookings and pre orders required. Available January-November.

Whipped goats curd & roast beetroot crostini 🔍

Gateshead floddie, brown sauce V @

Parmesan shortbread, cream cheese & chive mousse 💟

Mini falafels, cucumber & chilli relish \bigvee @

Sesame & Fennel summer roll, mushroom ketchup ee 🐨

Smoked mackerel pâté, cucumber ^{GF}

Salmon roulade, caviar & dill

Mini crab cakes, sweet chilli sauce

Crispy cod cheeks, tartare sauce

Northumberland beef wellington

Pressed ham hock, mustard

Home-made black pudding, pear chutney

Northumberland sausage, wholegrain mustard mash

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