



# BLACKFRIARS




## 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  £14
- Spring vegetables croquette, pea velouté, young shoots, alium oil  £11
- Watercress risotto, hazelnut & vegetarian Parmesan crumb (*starter/main*)  £10/18

### MAINS

- North Shields fish market catch of the day (*please ask your server*) £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  £24
- Maple-glazed pork tenderloin & belly, ham & cheese croquette, sweet & sour shallots, jus  £26
- Pan-fried cod, pea, broad bean & razor clam chowder, smoked bacon  £28
- North Sea monkfish, squid ink linguine, crispy squid, almond romesco £28
- Beetroot gnocchi, honey-roasted beetroot, feta mousse, wild garlic & pine nut pesto  £19
- 200g Sirloin, watercress & tomato, triple-cooked chips, mushroom  £29
- Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki  £19

### SIDES

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



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## DESSERT MENU











Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 31st March – 1<sup>st</sup> 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	£44
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48

 : 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. Max party size 8 guests. Please note a 10% service charge is added to all final bills