



BLACKFRIARS

À LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 2nd April – 1st June 2024

STARTERS

North Shields langoustine & salmon cocktail, watercress mousse, tomato focaccia		£14
Venison sausage roll, game consomme, truffle		£12
Beetroot-cured North Sea halibut, beetroot & horseradish tartar, chimichurri	GF	£12
Scottish scallops, slow-cooked pork belly, spring pea purée	GF	£17
Spring vegetable croquette, pea ketchup, young shoots, allium oil	GF V	£12
Charred English asparagus, smoked duck ham, miso fried duck egg	GF	£14
Wild garlic & goats cheese risotto, tempura vegetables (<i>starter/main</i>)	GF V	£10/15

MAINS

North Shields fish market catch of the day (<i>please ask your server</i>)		£POA
Pan-roasted breast of corn fed chicken, cheddar & spring onion bon bon, tarragon cream	GF	£22
Saddle of rabbit, rabbit leg & fennel ravioli, wild garlic & pine nut pesto, jus		£25
Haunch of local venison, beetroot spaghetti, creamed beetroot, fermented wild leek		£27
Salt-aged beef fillet, sticky beef Wellington, spring pea & shallot fricassee, braising liquor		£35
North Sea monkfish balti, creamed spinach, curry salted chips, puffed rice	GF	£25
Potato & herb mille feuille, truffled mushroom ketchup, spring onion tempura, wild garlic	GF V	£19
250g sirloin or ribeye, onion ring, watercress & tomato, triple-cooked chips, mushroom	GF	£34
Spätzle, sautéed mushrooms, poached hens' egg, new seasons truffle	V	£19

SIDES

Triple-cooked chips	GF	£5
Marinated tomato & pickled red onion salad, chimichurri	GF V	£5
Minted buttered new potatoes	GF V	£5
Charred British asparagus, miso & chili dressing	GF V	£5.5
Cheese & leek gratin, smoked bacon	GF	£5.5
Cheesy truffle fries	GF	£5.5

: 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.



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DESSERT MENU






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CHEESE

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




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

PUDDINGS

Iced peanut parfait, dark chocolate mousse, banana bread, banana sorbet	 	£9
Lemon & pistachio financier, pistachio ice cream		£9
Rhubarb & apple pie, crème anglaise, vanilla ice cream		£9
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)	£7	£65
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 Orestyadi (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
González Byass Viña AB Amontillado Seco Sherry, Spain (Bottle 75cl)	£6.4	£48
2018 Brännland Claim Ice Cider, Uppsala, Sweden (Bottle 37cl)	£7.5	£32

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