

GARDEN SPRITZ

2-4-£15 on all marked (*) garden spritz 12pm-7pm Monday-Friday

Aperol Spritz (Aperol, Prosecco & soda) £9 *

Summer Spritz (Brockman's, Limoncello, Campari, Prosecco & soda) £10.5

Campari Spritz (Campari, Prosecco & soda) £9 *

Pimms Spritz (Pimms, Prosecco & lemonade) £9.5

Hugo Spritz (Prosecco, elderflower liqueur, elderflower cordial, soda & mint) £9 *

Limoncello Spritz (Limoncello, Prosecco & soda) £9 *

Watermelon & Mint Spritz (Cazcabel Reposado Tequila, watermelon syrup, mint, lime, Prosecco & soda) £10.5

BEER & WINE

Blackfriars Lager (2/3 Pint schooner/1.5L jug, 5%) £4.9 / £17.5

2022 Garganega, Anselmi, San Vincenzo, Veneto, Italy (175ml/500ml/750ml) £10.5/£28.6/£39

2019 Riesling, Winnica Silesian, Lower Silesia, Poland (175ml/500ml/750ml) £12/£33/£45

2022 Piquepoul Rosé, Domaine De Foncalieu, France (175ml/500ml/750ml) £9.7/£26.4/£36



2022 Susumaniello, Varvaglione Rosé del Salento, Puglia, Italy (750ml) £44



2022 Pizzini Lambrusco Salamino, King Valley, Victoria, Australia (125ml/750ml) £7.9/£38

Full wine list available, please ask your server.



ALL DAY EATS

Hot smoked salmon, pickled red onions, dill crème fraîche, sourdough £6


Spring pea soup, chili & mint yogurt   £6

Young goats' cheese, candied walnut, roast beetroots, honey dressing   £6

Fish Trencher - Mackerel pâté, langoustine cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough £17



Potato & herb mille feuille, truffled mushroom ketchup, spring onion tempura, wild garlic tapenade   £17


BBQ'd venison burger, marinated tomatoes, peppery leaves, wild garlic burger sauce, fries £17

North Sea fishcakes, triple-cooked chips, tartar sauce, salad  £17

Slow-cooked ham & smoked cheddar toastie, truffle & parmesan fries £17




Truffle & parmesan fries £5.5

Triple-cooked chips   £5

Dark chocolate mousse, cocoa nib tuille, coconut sorbet  £6

Vanilla & hazelnut cheesecake, orange jelly, honeycomb, vanilla ice cream   £6

FRIARS STREET, NEWCASTLE, NE1 4XN | 0191 261 5945 | www.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.