













BLACKFRIARS RESTAURANT SET MENU

Lunch (12-2:30pm Monday to Saturday): £23 for 2 courses / £29 for 3 courses
Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £27 for 2 courses / £33 for 3 courses.
For parties up to 12 guests. Available from 2 April – 1 June 2024.

STARTERS

- Spring pea soup, chilli & mint yogurt  
- Young goats' cheese, candied walnut, roast beetroots, honey dressing  
- Hot smoked salmon, pickled red onions, dill crème fraîche, sourdough
- North Sea fishcake, tartar sauce, lemon 
- Warm ham shank, red sauerkraut, mustard mayonnaise
- Sharing board for 2: Mackerel pâté, langoustine cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough (£6 supplement)









MAINS

- Potato & herb mille feuille, truffled mushroom ketchup, spring onion tempura, wild garlic tapenade  
- Charred North Sea cod fillet, marinated heritage tomatoes, buttermilk mashed potato, herb oil 
- Pan-roasted breast of duck, spring vegetables, potato gratin, orange & red endive 
- North Shields fish market catch of the day (please ask your server)
- BBQ'd rump of beef, glazed red onion, potato purée, parsley salsa
- Smoked cheddar pithivier, pickled beets, wild leeks & flowers, herb beurre blanc 

SIDES

- Triple-cooked chips / Marinated tomato & pickled red onion salad, wild garlic chimichurri /
Buttered new potatoes / Charred British asparagus, miso & chili dressing £5
- Cheese & leek gratin, smoked bacon / Cheesy truffle fries £5.5
- Bordelaise sauce / Peppercorn sauce / Béarnaise sauce £2.5




PUDDINGS

- Dark chocolate mousse, cocoa nib tuille, coconut sorbet  
- Classic vanilla crème brûlée, ginger short cake 
- Lemon meringue éclair, caramelised white chocolate, white chocolate ice cream 
- Vanilla & hazelnut cheesecake, orange jelly, honeycomb, vanilla 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.