



# BLACKFRIARS RESTAURANT SET MENU



Lunch (12-2:30pm Monday to Saturday): £23 for 2 courses/£29 for 3 courses

Early dinner (5-7pm Monday to Friday, 5pm-6pm Saturday): £27 for 2 courses/£33 for 3 courses


Available from 2<sup>nd</sup> April – 1<sup>st</sup> June 2024

## STARTERS

Spring pea soup, chili & 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 merginue éclair, caramelized 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

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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.