

SPRING SUNDAY MENU

Lunch (12-4pm Sundays): £24 for 2 courses/£29 for 3 courses 7^{th} April - 2^{nd} June 2024

RESTORATIVES

See our Champagne & Cocktails list for Bloody Marys, Negronis and other pick-me-ups

STARTERS

Spring pea soup, chili & mint yogurt V 💿

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

MAINS

(Can be served gluten free, please ask your server)
Roast sirloin of beef, Yorkshire pudding, trimmings, gravy
Braised shoulder of Northumberland lamb, Yorkshire pudding, trimmings, gravy
Slow-roasted pork belly, Yorkshire pudding, trimmings, gravy
Pan-roasted chicken breast, Yorkshire pudding, trimmings, gravy
Veggie nut roast, Yorkshire pudding, trimmings, gravy

PUDDINGS

Grilled North Shields cod, buttered new potatoes, spinach, parsley & lemon butter @

Dark chocolate mousse, cocoa nib tuille, coconut sorbet V • Classic vanilla crème brûlée, ginger short cake

Lemon meringue 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 For menu updates follow us on Facebook, Instagram or Twitter.

0191 261 5945 | blackfriarsrestaurant.co.uk @BlackfriarsRestaurant

: vegetarian, : vegan, : yegan, : 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.