## BLACKFRIARS

SUNDAY MENU<br>Lunch (12-4pm Sundays): £24for 2 courses/£29for 3 courses $7^{\text {th }}$ April - $2^{\text {nd }}$ June 2024

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

STARTERS
Spring pea soup, chili \& mint yogurt
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 (can be served vegan on request) Grilled North Shields cod, buttered new potatoes, spinach, parsley \& lemon butter ${ }^{\text {CF }}$

## PUDDINGS

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

