






BLACKFRIARS RESTAURANT SET MENU


Lunch (12-2:30pm Monday to Saturday): £23.50 for 2 courses / £29.50 for 3 courses
Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £28 for 2 courses / £35 for 3 courses.
For parties up to 12 guests. Available from 31st March – 1st June 2025.

STARTERS

Spring pea soup, wild garlic yoghurt  

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


House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough

North Sea fishcake, tartare sauce, lemon 


Home-made black pudding, ham & cheese croquette, piccalilli

Sharing board for 2: Trout rillettes, prawn cocktail, fishcakes, pickled herring, crab mayo, sweet pickles & sourdough (£6 supplement)


MAINS



Beetroot gnocchi, honey- roasted beetroots, feta mousse, wild garlic & pine nut pesto 

Pan-fried North Sea cod, spring onion tempura, dill emulsion, new potatoes 

Hickory-smoked chicken sausage, champ mash, chicken jus 

North Shields fish market catch of the day (please ask your server)

Slow-cooked spiced pork belly, sesame pak choi, potato press, pork broth 

Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki  

SIDES



Triple-cooked chips / Buttered new potatoes/


Spring greens / Green beans, miso & chili dressing £5



Cheese & leek gratin, smoked bacon / Cheesy truffle fries £5.5

PUDDINGS

Dark chocolate & almond tart, almond brittle, chocolate coconut cream 

Rhubarb pavlova, vanilla cream cheese, rhubarb compote, almond macaron  

Coffee mousse, hazelnut sponge, dark chocolate ganache, roasted hazelnuts 

Burnt Basque lemon cheesecake, lemon curd, white chocolate 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.



A LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 31st March– 1st June 2025

SNACKS

- | | |
|---|------|
| Cheese & potato hash bites, brown sauce Lindisfarne oyster, mignonette | £4.5 |
| Smoked almonds Mixed olives House sourdough, caramelised onion butter | £3.5 |

STARTERS

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|--|-------------|
| North shields langoustine tortellini, citrus emulsion, fermented kohlrabi | £17 |
| Scottish salmon gravlax, buckwheat crumpets, dill crème fraiche, Exmoor caviar | £16 |
| Chicken & leek terrine, smooth pickle & Coastal cheddar brioche toastie | £14 |
| Potted shields crab, brown crab mousse, lemon jam, thyme focaccia | £17 |
| Charred British asparagus, smoked duck ham, confit egg yolk, miso dressing | GF £14 |
| Spring vegetables croquette, pea velouté, young shoots, alium oil | V GF £11 |
| Watercress risotto, hazelnut & vegetarian Parmesan crumb (<i>starter/main</i>) | V GF £10/18 |

MAINS

- | | |
|--|----------|
| North Shields fish market catch of the day (<i>please ask your server</i>) | £POA |
| Pan-fried fillet of beef, caramelised onion tart, langoustine cocktail, bisque | £35 |
| Corn-fed chicken Kiev, parmesan & chive cream, duck fat potato, fermented leeks | GF £24 |
| Maple-glazed pork tenderloin & belly, ham & cheese croquette, sweet & sour shallots, jus | GF £26 |
| Pan-fried cod, pea, broad bean & razor clam chowder, smoked bacon | GF £28 |
| North Sea monkfish, squid ink linguine, crispy squid, almond romesco | £28 |
| Beetroot gnocchi, honey-roasted beetroot, feta mousse, wild garlic & pine nut pesto | V £19 |
| 200g Sirloin, watercress & tomato, triple-cooked chips, mushroom | GF £29 |
| Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki | GF V £19 |

SIDES

- | | |
|---|---------|
| Triple-cooked chips | GF £5 |
| Spring greens | GF V £5 |
| Green beans, chilli & miso dressing | GF V £5 |
| Béarnaise sauce Peppercorn sauce Beef fat jus | GF £3.5 |
| Cheese & leek gratin, smoked bacon | GF £5.5 |
| Cheesy truffle fries | GF £5.5 |



BLACKFRIARS

DESSERT MENU











Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 31st March – 1st June 2025

CHEESE

British & French cheeses served with, butter biscuits, heather honey, pickled celery




Three cheeses	£9
Five cheeses	£12.5
Seven cheeses	£15

PUDDINGS

Dark chocolate mousse, peanut cream, cocoa tuille, caramel	 	£9
Gin baba, apricot compote, vanilla cream, confit orange, apricot ice cream		£9
Poached rhubarb, ginger cremeux, meringue, rhubarb sorbet	 	£9
Sticky toffee pudding, salted caramel sauce, banana ice cream	 	£7
Burnt Basque lemon cheesecake, lemon curd, white chocolate ice cream	 	£7
Handmade petits fours		£6
A selection of home-made sorbet or ice cream		£5

SWEET WINE & DIGESTIFS

	70ml	BTL
Quinta do Crasto LBV Port, Douro Valley, Portugal (Bottle 75cl)	£6.8	£58
Pineau Rouge des Charentes, West France (Bottle 75cl)	£8.3	£82
Fortified Malbec, Zuccardi Malamado, Mendoza, Argentina (Bottle 75cl)	£6.5	£63
Morandé Late Harvest Sauvignon, Casablanca Valley Chile (Bottle 37cl)	£6.5	£28
Campbell's Rutherglen Muscat, Victoria, Australia (Bottle 37cl)	£6.5	£28
Lanchester Mead, County Durham (Bottle 75cl)	£5	£30
NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestidi (Bottle 50cl)	£7	£45
2022 Tokaji Late Harvest Cuvee, Sauska, Hungary (Bottle 50cl)	£7.5	£45
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48

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BLACKFRIARS

SUNDAY MENU



Lunch (12-4pm Sundays): £27 for 2 courses/£33 for 3 courses
6 April – 1 June 2025

RESTORATIVES

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

STARTERS

Spring pea soup, wild garlic yogurt  

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

House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough

North Sea fishcake, tartare sauce, lemon 

Home-made black pudding, ham & cheese croquette, piccalilli

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, lemon butter 

PUDDINGS

Dark chocolate & almond tart, almond brittle, chocolate coconut cream 

Rhubarb pavlova, vanilla cream cheese, rhubarb compote, almond macaron  

Coffee mousse, hazelnut sponge, dark chocolate ganache, roasted hazelnuts 

Burnt Basque lemon cheesecake, lemon curd, white chocolate 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

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BLACKFRIARS


LARGE PARTY SET MENU

Available lunch and dinner Monday-Saturday - £39.50
For parties of 12-50, private dining in Cookery School, Tasting Room or Banquet Hall,
Or non-private parties up to 85 in the main restaurant.
Advanced pre orders are required. Available from 31 March – 31 May 2025.

WELCOME DRINK



Complimentary glass of fizz, home-brewed lager or soft drink


ARRIVAL

Home-made sourdough bread, caramelised onion butter 

STARTERS

Spring pea soup, wild garlic yogurt  

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

Smoked duck breast, beetroot pickle, sweet & sour dressed endive 


House-smoked sea trout rillettes, cucumber & spring onion salad, sourdough

MAINS

Potato & truffle pan Haggerty, red sauerkraut, mushroom ketchup, crispy enoki  

Roast breast of chicken, potato purée, charred corn, smoked bacon, salsa verde 



Aged rump of beef & mini-Wellington, potato terrine, marrowfat peas, jus gras

Cod en papillote, lemon & coriander gremolata, crushed baby potatoes 

Suckling Pyggy; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy
One week's notice, private bookings only, min 20 diners, £5 suppl per person

PUDDINGS

Dark chocolate & almond tart, almond brittle, chocolate coconut cream 

Burnt Basque lemon cheesecake, lemon curd, white chocolate ice cream  

Sticky toffee pudding, salted caramel sauce, banana ice cream  




English cheese, butter biscuits, pickled celery, home-made chutney (£3 supplement)

COFFEE / TEA

Choice of fresh filtered coffee or English breakfast tea

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