



BLACKFRIARS






A LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 3 June – 31 August 2024










SNACKS

Smoked almonds | White bean & beetroot humous, honey, butter cracker | Mixed olives £4.5
Tomato focaccia & anchovies | House sourdough, caramelised onion butter | Gazpacho









STARTERS

North Shields langoustine & lobster cocktail, chopped salad, tomato focaccia £17
Chicken liver parfait, smoked almonds, pickled fig, chicken skin crackers  £12
Carpaccio of local wagyu beef, whipped anchovy butter, brewery toast £14
Pan-fried scallop, scallop tortellini, caviar, lemon emulsion £17
BBQ'd globe artichoke, whipped goats' curd, roast garlic crostini  £12
Panzanella salad, slow-dried tomatoes, basil & pinenut pesto, dehydrated olive  £11
Summer vegetable & truffle risotto, crispy summer veg (*starter/main*)   £10/18

MAINS

North Shields fish market catch of the day (*please ask your server*) £POA
Caramelised duck breast & mousse, pomme anna, beetroot fondant, cherry & thyme jus  £26
Glazed pork tenderloin, mustard champ, BBQ'd apple, smoky sauce  £24
Lamb cutlet, lamb faggot, confit tomato, mint & potato salad, whipped curd, jus  £26
Salt-aged ribeye cap steak, cheesy pomme purée, roasted red onions, chimichurri  £30
North Sea monkfish in lemon butter, herby white bean & mussel salsa, almond romesco  £25
Potato & herb mille feuille, BBQ'd summer vegetables, saffron & garlic aioli   £19
200g fillet of beef, watercress & tomato, triple-cooked chips, mushroom  £35
Smoked cheddar pithivier, pickled beets, creamed spinach, herb beurre blanc  £19

SIDES

Triple-cooked chips  £5
Marinated tomato & pickled red onion salad   £5
Buttered summer greens   £5
Béarnaise sauce | Peppercorn sauce | Beef fat jus  £3.5
Cheese & leek gratin, smoked bacon  £5.5
Cheesy truffle fries  £5.5



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DESSERT MENU










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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 delice, summer raspberries	 	£9
Meringue custard tart, blueberries, vanilla ice cream		£9
Strawberry & almond mousse cake, strawberry sherbert jelly, mint ice cream		£9
Sticky toffee pudding, salted caramel sauce, banana ice cream	 	£7
Vanilla pavlova, tropical salsa, chantilly 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 Orestyadi (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

 : 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. Max party size 8 guests. Please note a 10% service charge is added to all final bills