















BLACKFRIARS RESTAURANT SET MENU

Lunch (12-2:30pm Monday to Saturday): £23 for 2 courses / £29 for 3 courses
Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £27 for 2 courses / £33 for 3 courses.
For parties up to 12 guests. Available from 3 June – 31 August 2024.

STARTERS

- Chilled tomato & basil soup, cucumber salad  
- Young goats' cheese, candied walnut, roast beetroots, honey dressing  
- Mackerel pâté, pickled summer veg, sourdough
- North Sea fishcake, tartar sauce, lemon 
- Onion bread terrine, crispy onions, aged cheddar, broon sauce 
- Sharing board for 2: Mackerel pâté, langoustine cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough (£6 supplement)










MAINS

- Potato & herb mille feuille, BBQ'd summer vegetables, saffron & garlic aioli  
- Charred North Sea mackerel salad Niçoise, poached hens' egg, confit tomatoes 
- Hand-made spiced lamb sausage, whipped potato, harissa & mint, red onion jus 
- North Shields fish market catch of the day (please ask your server)
- Crispy herb breaded chicken, buttered baby potatoes, baby leeks, herb crème fraiche 
- Smoked cheddar pithivier, pickled beets, creamed spinach, herb beurre blanc 

SIDES

- Triple-cooked chips / Marinated tomato & pickled red onion salad/
Buttered summer greens / Whipped harissa & mint potatoes £5
Cheese & leek gratin, smoked bacon / Cheesy truffle fries £5.5




PUDDINGS

- Coconut rice pudding, raspberry compote, raspberry sorbet  
- Warm chocolate brownie, candied pecans, malt ice cream 
- Vanilla pavlova, tropical salsa, chantilly cream  
- Blueberry cheesecake, hazelnut base, blueberry ripple 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.