



BLACKFRIARS

SUNDAY MENU



Lunch (12-4pm Sundays): £24 for 2 courses/£29 for 3 courses
9th June – 1 September 2024

RESTORATIVES

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

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 

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 

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

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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.