

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 3 June – 31 August 2024.

### WELCOME DRINK

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

### ARRIVAL

Home-made sourdough bread, caramelised onion butter

#### STARTERS

Chilled tomato & basil soup, cucumber salad 
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Young goats' cheese, candied walnut, roast beetroots, honey dressing 
Smoked duck breast, beetroot pickle, sweet & sour dressed endive 
Mackerel & dill pâté, pickled cucumbers, sourdough

## MAINS

Suckling Pygge; 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 mousse, raspberry compote, raspberry sorbet V GBB Blueberry cheesecake, hazelnut base, blueberry ripple ice cream Sticky toffee pudding, salted caramel sauce, banana ice cream SEnglish cheese, butter biscuits, pickled celery, home-made chutney (£3 supplement)

# COFFEE/TEA

Choice of fresh filtered coffee or English breakfast tea

FRIARS STREET, NEWCASTLE, NE1 4XN For menu updates follow us on Facebook, Instagram or Twitter. 0191 261 5945 | blackfriarsrestaurant.co.uk @BlackfriarsRestaurant

: vegetarian, vege