



A LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 3 January – 5 April 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

North shields langoustine tortellini, citrus emulsion, fermented kohlrabi	£17
Beef tartare, crispy corned beef hash, truffle mayonaise, pickle fritter	GF £16
Chicken & duck liver terrine, smooth pickle & Coastal cheddar brioche toastie	£14
Scottish scallops, scampi fries, white crab, tartare, smoked bacon	£17
Wild mushroom pâté, balsamic onions, crispy shallots, toasted sourdough	V £12
Panzanella salad, roasted butternut squash, feta, toasted seeds (<i>vegan on request</i>)	V £11
Creamed English spelt, black garlic, parsley, crispy shallots (<i>starter/main</i>)	V £10/18

MAINS

North Shields fish market catch of the day (<i>please ask your server</i>)	£POA
Pan-fried hogget loin, slow-cooked shoulder & mint bon bon, spelt, fermented leeks, jus	£29
Pan-roasted corn-fed chicken, winter veg ratatouille, tarragon beurre blanc, black truffle	GF £24
Northumbrian duck ballotine, blackberry relish, duck fat chips, bread sauce	£26
Pan-fried hake, crispy brown shrimp & fennel roll, spiced carrot, coriander relish	GF £28
North Sea monkfish Wellington, potato press, chorizo crumb, parsley cream	£28
Maple-roasted nut roast, beetroot fondant, almond ricotta, balsamic & mushroom sauce	V GF £19
200g fillet of beef, watercress & tomato, triple-cooked chips, mushroom	GF £35
Potato & cheddar pan Haggerty, red sauerkraut, creamed mushrooms, poached egg	V GF £19

SIDES

Triple-cooked chips	GF £5
Butternut squash, orange & feta salad	GF V £5
Roasted sprouts, onion jam	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 3 January – 31 March 2025

CHEESE

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




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

PUDDINGS

Milk chocolate & coconut pavé, cocoa nib tuille, coconut sorbet		£9
Plum & orange meringue roulade, whisky ice cream	 	£9
Pistachio soufflé, dark chocolate ganache, chocolate ice cream	 	£9
Sticky toffee pudding, salted caramel sauce, banana ice cream	 	£7
Burnt Basque vanilla cheesecake, winter fruits, vanilla 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

 : 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