



BLACKFRIARS

À LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 2nd Jan – 30th March 2024

STARTERS

	North Shields crab ravioli, dashi beurre blanc, foraged sea vegetables	£14
GF	Slow-cooked ham shank terrine, cheddar & Roscoff onion 'Bon bon', smooth pickle	£12
GF	Cod gravlax, dressed grapefruit, horseradish emulsion	£13
	Scottish scallops, scampi fries, white crab, tartare, smoked bacon	£17
GF	Venison pastrami, smoky beetroot, truffle mayonnaise, pickle fritters	£14
V GF	Roast turnip & watercress risotto, toasted hazelnuts, horseradish (starter/main)	£10/15
V	Goats cheese & beetroot tortellini, crispy walnuts, tarragon butter	£12

MAINS

GF	Slow-cooked pork belly press, truffle & potato gratin, red sauerkraut, grain mustard	£24
GF	North Sea turbot, pressing of parsnip, roast oyster mushroom, chesnut & caper sauce	£29
GF	Wilde Farm organic turkey ballotine, leek gratin, potato and herb mousse, redcurrant jus	£25
	Wood pigeon en croûte, duck fat chips, buttered kale, truffle and herb sauce	£27
	Salt-aged beef fillet, onion & marrow bone suet pudding, smoked Jerusalem artichoke	£35
GF	Pan-roasted market fish, scampi, crispy potatoes & mushy pea purée, curry butter	£26
V GF	Curried cauliflower fritters, curried potato, pickled shallots, spiced granola	£19
GF	250g sirloin or ribeye, onion ring, watercress & tomato, triple-cooked chips, mushroom	£34
V	Spätzle, braised gem, pickled Roscoff onion, tahini & garlic dressing	£19

SIDES

	Triple-cooked chips / Sautéed sprouts, pickled onion, butter dressing /	£5
	Heritage potatoes, chive butter / Maple-glazed Wilde Farm roots	
	Cheese & leek gratin, smoked bacon / Cheesy truffle fries	£5.5
	Bordelaise sauce / Peppercorn sauce / Béarnaise sauce	£2.5

PUDDINGS

	British cheese, pickled celery, lavosh biscuits, home-made chutney	£9
	2013 Quinta do Crasto LBV Port (70ml glass/75cl bottle)	£5/£48
V GF	Jasmine & almond gâteaux, apricot crèmeux, honey ice cream	£9
	2018 Late Harvest Tokaji Cuvee, Hungary (70ml glass/75cl bottle)	£7.5/£44
GF	Yoghurt pannacotta, sea buckthorn marshmallow, sea buckthorn sorbet	£8
	NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestyadi, Sicily (70ml glass/50cl bottle)	£6.5/£45
V	Dark chocolate tart, toasted coconut, coconut sorbet	£11
	Pineau Rouge des Charentes 5 year old, West France (70ml glass/75cl bottle)	£6/£55
	Handmade petits fours	£6
	2015 Morande Late Harvest Sauvignon Blanc, Chile (70ml glass/37.5cl bottle)	£6.5/£24
GF	A selection of home-made sorbet or ice cream	£5
	González Byass Nectar, Pedro Ximénez Sherry, Jerez, Spain (70ml glass/75cl bottle)	£6.4/£48

V : vegetarian, GF : 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.