





BLACKFRIARS RESTAURANT SET MENU


Lunch (12-2:30pm Monday to Saturday): £23.50 for 2 courses / £29.50 for 3 courses
Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £28 for 2 courses / £35 for 3 courses.
For parties up to 12 guests. Available from 3 January – 29th March 2024.

STARTERS

Leek & potato soup, crispy shallots, chive oil  

Young goats' cheese, candied walnut, roast beetroots, honey dressing  


Smoked mackerel pâté, pickled cucumber, sourdough

North Sea fishcake, tartare sauce, lemon 


Corned beef hash, horseradish crème fraîche, fermented kohlrabi 

Sharing board for 2: Mackerel pâté, prawn cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough (£6 supplement)

MAINS



Maple- roasted nut roast, beetroot fondant, almond ricotta, balsamic & mushroom sauce  

Curried North Sea cod, crispy batter, marrowfat pea purée, minty tartare yogurt 

Handmade pork sausage, roast onion & mustard mash potato, apple jus 

North Shields fish market catch of the day (please ask your server)

Northumbrian venison mince pie, confit celeriac, roasted onions, potato purée, herb gravy

Potato & cheddar pan Haggerty, red sauerkraut, creamed mushrooms, poached egg  


SIDES

Triple-cooked chips / Butternut squash, orange & feta salad/


Roasted sprouts, onion jam / Roasted winter vegetables £5



Cheese & leek gratin, smoked bacon / Cheesy truffle fries £5.5

PUDDINGS

Coffee & almond tiramisu, chocolate sauce 

Whisky & orange pannacotta, ginger shortcake

Apple crumble, vanilla ice cream, custard 

Burnt Basque vanilla cheesecake, winter fruits, vanilla 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.