





# BLACKFRIARS RESTAURANT SET MENU

Lunch (12-2:30pm Monday to Saturday): £22 for 2 courses/£27 for 3 courses



Early dinner (5-7pm Monday to Friday, 5pm-6pm Saturday): £26 for 2 courses/£32 for 3 courses


Available 2<sup>nd</sup> Jan – 30<sup>th</sup> March 2024


## STARTERS

Curried parsnip soup, mango chutney  

Smoked mackerel & dill pâté, pickled cucumbers, sourdough



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


North Sea fishcake, tartar sauce, lemon 


Smoked breast of duck, celeriac remoulade, pickled mushrooms, raisin dressing 

Sharing board for 2: Mackerel pâté, cod gravlax, fishcakes, Shields scampi, smoked salmon, sweet pickles & sourdough (£6 supplement)

## MAINS

Potato & truffle pan haggerty, red sauerkraut, pickled walnut, black garlic mayonnaise  

Herb-crust cod, marrowfat pea purée, sautéed potatoes, curry butter 

Pan-roasted breast of chicken, celeriac & truffle slaw, sautéed Brussel sprouts, tarragon jus 

Grilled North Shields sole, buttered new potatoes, spinach, parsley & lemon butter 

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

Spätzle, braised gem, pickled Roscoff onion, tahini & garlic dressing 

## SIDES



Triple-cooked chips / Sautéed sprouts, pickled onion, butter dressing /


Heritage potatoes, chive butter / Maple-glazed Wilde Farm roots £5

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



Bordelaise sauce / Peppercorn sauce / Béarnaise sauce £2.5

## PUDDINGS

Dark chocolate mousse, chocolate crumble, spiced orange sorbet  

Classic rum baba, Chantilly cream 

Bramley apple tart, walnut & muscovado ice cream 

Baked plum & hazelnut cheesecake, honeycomb, 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.