## BLACKFRIARS

WINTER SUNDAY MENU<br>Lunch (12-4pm Sundays): £24for 2 courses/ $£ 29$ for 3 courses<br>$7^{\text {th }}$ January - $31^{\text {st }}$ March 2024

RESTORATIVES
See our Champagne \& Cocktails list for Bloody Marys, Negronis and other pick-me-ups

STARTERS
Curried parsnip soup, mango chutney $V{ }^{\boldsymbol{P}}$ ©
Smoked mackerel \& dill pâté, pickled cucumbers, sourdough Young goats' cheese, candied walnut, roast beetroots, honey dressing © (i) North Sea fishcake, tartar sauce, lemon ${ }^{\text {©F }}$
Smoked breast of duck, celeriac remoulade, pickled mushrooms, raisin dressing ${ }^{\text {GF }}$
MAINS
(Can be served gluten free, please ask your server)
Roast Northumbrian rump of beef, Yorkshire pudding, trimmings, gravy
Roast Northumberland lamb leg, Yorkshire pudding, trimmings, gravy
Roasted choice cut of Wilde Farm pork, Yorkshire pudding, trimmings, gravy
Pan-roasted chicken, Yorkshire pudding, trimmings, gravy
Veggie nut roast, Yorkshire pudding, trimmings, gravy (can be served vegan on request)
Grilled North Shields sole, buttered new potatoes, spinach, parsley \& lemon butter ${ }^{\text {© }}{ }^{\text {®F }}$

PUDDINGS
Dark chocolate mousse, chocolate crumble, spiced orange sorbet $V^{\mathcal{F}}$ 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

