

SUNDAY MENU

Lunch (12-4pm Sundays): £24 for 2 courses/£29 for 3 courses 7th January – 31st March 2024

RESTORATIVES

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

STARTERS

Curried parsnip soup, mango chutney V 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

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, trimmings, gravy √

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

PUDDINGS

Dark chocolate mousse, chocolate crumble, spiced orange sorbet V 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 For menu updates follow us on Facebook, Instagram or Twitter. 0191 261 5945 | blackfriarsrestaurant.co.uk @BlackfriarsRestaurant

: vegetarian, V: 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.