




BLACKFRIARS



WELCOME DRINK



Complimentary glass of fizz, home-brewed lager or soft drink


ARRIVAL

Home-made sourdough bread, caramelised onion butter 

STARTERS



Leek & potato soup, crispy shallots, chive oil  


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

Smoked duck breast, beetroot pickle, sweet & sour dressed endive 


Smoked mackerel pâté, pickled cucumber, sourdough

MAINS



Curried cauliflower fritters, coronation potato salad, curry mayonnaise, crispy shallots  

Roast breast of chicken, potato purée, charred corn, smoked bacon, salsa verde 



Aged rump of beef & mini-Wellington, potato terrine, marrowfat peas, jus gras

Cod en papillote, lemon & coriander gremolata, crushed baby potatoes 

PUDDINGS

Dark chocolate mousse, caramel popcorn, coconut sorbet  

Baked vanilla & rhubarb cheesecake, hazelnut base, poached rhubarb & sorbet  

Sticky toffee pudding, salted caramel sauce, banana ice cream  

English cheese, butter biscuits, pickled celery, home-made chutney (£3 supplement)

COFFEE / TEA




Choice of fresh filtered coffee or English breakfast tea

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.