



# BLACKFRIARS

## WELCOME DRINK

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

## ARRIVAL

Home-made sourdough bread, caramelised onion butter V

## STARTERS

Leek & potato soup, crispy shallots, chive oil V GF

Young goats' cheese, candied walnut, roast beetroot, honey dressing GF V

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

Smoked mackerel pâté, pickled cucumber, sourdough

## MAINS

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

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

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

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

## PUDDINGS

Dark chocolate mousse, caramel popcorn, coconut sorbet V GF

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

Sticky toffee pudding, salted caramel sauce, banana ice cream V GF

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

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For menu updates follow us on Facebook, Instagram or Twitter.

@BlackfriarsRestaurant

V : vegetarian, V : vegan, GF : 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.