



# BLACKFRIARS

## À LA CARTE MENU

Available 5:30pm till late Monday to Saturday in restaurant dining room

### STARTERS

Sharing board for 2: oyster, smoked mackerel, crab fishcakes, cured salmon	£10pp
Hand-dived scallop & smoked bacon pie, samphire, keens' cheddar & chive sauce	£14
Salt-aged beef tartare, smoked egg yolk, lovage, fermented radish, caviar, croutons	£12
Cured sea bass, tomato concasse, anchovies, dill dressing	£10
Venison chorizo & potato galette, fried duck egg, salsa verde, smoked mushrooms	£10
Home-made mozzarella & tomato tart tatin, balsamic & herb salad	£9
Roasted summer squash velouté, feta, pine nuts, herb oil	£6

### MAINS

Market-fresh fish of the day, buttered potatoes, greens, parsley sauce (please ask)	£POA
200g Salt aged fillet beef, triple-cooked chips, confit tomato, mushroom	£32
Grilled North Sea langoustines, malt vinegar salt fries, tomato salad, herb & garlic butter	£27
Rare-breed pork loin, slow-cooked cheek, crispy belly, sweetcorn mousseline, smoked onion	£22
Halibut steamed on the bone, sweet onion tartlet, confit chicken wings, roast chicken cream	£25
Stuffed noisette of lamb, lamb belly ravioli, spiced aubergine, young peas, feta	£24
Curried cauliflower fritters, warm coronation style potato salad, toasted seeds, chilli oil	£15
Smoked cheddar croquette's, leek gratin, fried duck egg, barbequed onions	£15

### SIDES

Triple-cooked chips / Feta, orange, beetroot & walnut salad / Parsley buttered potatoes / Fine beans, hazelnut dressing	£4
Bordelaise sauce / Peppercorn sauce / Béarnaise sauce	£2.5

### PUDDINGS

English cheese, pickled celery, lavosh biscuits, home-made chutney	£9
<i>2013 Quinta do Crasto LBV Port (70ml glass/75cl bottle)</i>	£4.5/40
Dark chocolate mousse, caramel ice cream, honeycomb & white chocolate ganache	£8
<i>Pineau Rouge des Charentes 5 year old, West France (70ml glass/75cl bottle)</i>	£5.5/44
Baked vanilla custard tart, strawberry fool & sorbet, dried strawberry sherbet	£7
<i>Campbell's Rutherglen Muscat, Victoria, Australia (70ml glass/37.5cl bottle)</i>	£6.4/£24
Coconut pannacotta, hazelnut 'crack', puréed raspberry, raspberry sorbet	£8
<i>2015 Morande Late Harvest Sauvignon Blanc, Chile (70ml glass/37.5cl bottle)</i>	£5/£19
Handmade petits fours	£6
<i>Lindisfarne Mead, Holy Island, Northumberland (70ml glass/75cl bottle)</i>	£4/£26
A selection of home-made sorbet or ice cream	£5
<i>González Byass Nectar, Pedro Ximénez Sherry, Jerez, Spain (70ml glass/75cl bottle)</i>	£6.4/£48

FRIARS STREET, NEWCASTLE, NE1 4XN  
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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.