












RESTAURANT SET MENU

Lunch (12-2:30pm Monday to Saturday): £15 for 2 courses/£18 for 3 courses
Early dinner (5:30-7pm Monday to Friday): £18 for 2 courses/£21 for 3 courses

STARTERS

- Potato & wild garlic soup  
- Young goats' cheese, smoked walnut, roast beetroot, honey dressing  
- Salmon gravadlax, dill pickled cucumber, soured cream 
- Northumbrian ham terrine, pease pudding, pickles 
- North Sea fishcake, home-made tartare sauce, lemon
- Home-made black pudding fritters, poached egg, pickled shallots, broon sauce




MAINS

- Gateshead floddie, fried duck egg, spinach, broon sauce  
- Braised beef Wellington, hanger steak, mushy marrow fat peas, stout sauce (£3 supplement)
- Pan-roasted breast of chicken, potato rösti, smoked bacon, pea & wild garlic ketchup 
- Poached salmon, roast beetroot, Heritage potatoes, horseradish hollandaise 
- Crispy pork belly, barbecued onions, creamy mash potato
- Steamed Shetland mussels, white wine, garlic, cream, spring onions & chips 




SIDES

- Triple-cooked chips / Creamy mash / Jersey Royals / Spring greens /
Sprouting broccoli with toasted almonds £4
- Friars steak sauce / Peppercorn sauce / Spiced béarnaise sauce £2.5

PUDDINGS

- Lemon cheesecake, lemon & ginger granita 
- Orange bread & butter pudding, vanilla custard
- Classic crème brûlée, shortbread
- Chocolate delice, whipped coconut cream  
- Sticky toffee pudding, salted caramel sauce, banana ice-cream
- A selection of home-made sorbets or ice creams

Two 125ml glasses of matching wines to complement your meal £10.50

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance.

Valid credit card details or a non-refundable deposit of £10pp may be required.



BLACKFRIARS
RESTAURANT & BANQUET HALL

FRIARS STREET, NEWCASTLE, NE1 4XN
0191 261 5945 | blackfriarsrestaurant.co.uk