

# A LA CARTE MENU

Available 12-2:30 / 5:30pm till late Monday to Saturday in restaurant dining room

## STARTERS

Sharing board for 2: crab crème fraîche, haddock brandade, scampi, cured salmon	£9pp
Pan-fried scallops, slow-cooked ham, cauliflower 'couscous', caper mayonnaise	GF £14
Scottish salmon tartare, cucumber & potato salad, caviar, soured cream	GF £12
Black pudding hash, duck egg, duck fat fried bread, broon sauce	£12
Duck ham, rhubarb marmalade, broad bean & spring onion croquette, salsa verde	£11
Smoked haddock brandade cakes, Shields crab, lemon crème fraîche, capers	£9
Garden pea & watercress spelt risotto, black olive tapenade	V £8
Potato & wild garlic soup, white truffle & potato beignet, soured cream	V £6

## MAINS

Market-fresh fish of the day ( <i>please ask</i> )	£POA
Fillet of beef, potato rösti, black pudding hash, barbecued onions, salsa verde	£34
250g Dry-aged Northumbrian sirloin, triple-cooked chips, tomato, mushroom	GF £28
Pan-fried halibut, scampi, crispy potatoes, mushy pea purée, curry butter	£24
Game pie, creamed potato, young spring vegetables, gravy	£20
Seared local mackerel, mackerel ravioli, samphire, lemon mussel sauce	£19
Rare-breed pork: neck fillet & crispy belly, black pudding, gem lettuce, truffle mash	£21
Barbary duck breast & leg, orange purée, roast cauliflower, wild garlic	GF £21
Hand-rolled capunti pasta, wild garlic, white spring truffle, cashew nut ricotta	V £16

## SIDES

Triple-cooked chips / Thin-cut fries / Creamy mash / Buttered Heritage potatoes / Spring greens / Sprouting broccoli with toasted almonds	£4
Friars steak sauce / Peppercorn sauce / Spiced béarnaise sauce	£2.5

## PUDDINGS

English cheese, pickled celery, lavosh biscuits, home-made chutney	£9
Ferreira LBV Port ( <i>70ml glass</i> )	£4
Dark chocolate & espresso mousse, almond clusters, coconut ice cream	V GF £8
Pineau Rouge des Charentes, West France ( <i>70ml glass</i> )	£4.2
Blood orange crème brûlée, pistachio & orange short cake	£7
Finca Antigua Moscatel ( <i>70ml glass</i> )	£4.3
Lemon meringue tart, yoghurt ice cream	£6
Lindisfarne Mead, Holy Island, Northumberland ( <i>70ml glass</i> )	£2.9
A selection of home-made sorbet or ice cream	GF £6
Skillogalee Liqueur Muscat, Clare Valley, Australia ( <i>70ml glass</i> )	£6.9
Handmade petits fours	£5

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. 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.



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