

# 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
Hand-dived scallops, slow cooked pig cheek, parsnip purée & crispy bacon	£14 <sup>GF</sup>
Venison carpaccio, roast beetroot, parsnip purée & crisps, shaved truffle, Parmesan	£12 <sup>GF</sup>
Yorkshire wood pigeon breast & leg pasty, mushroom ketchup, pickled walnut	£11
Duck liver parfait, rhubarb marmalade, hazelnut brioche	£11
Smoked haddock brandade cakes, Shields crab & lemon crème fraîche, capers	£9
Butternut squash & sage risotto, cheese crisps & brown butter	£8 <sup>GF</sup>
Parsnip soup & spiced onion bhaji	£6 <sup>V</sup>

## MAINS

Market fish of the day, fresh from the North Sea, classically prepared ( <i>please ask</i> )	£POA
500g Ribeye steak, creamed spinach, thin-cut chips, onion rings ( <i>for two</i> )	£54
Fillet of beef, stuffed baby onions, black pudding croquette & parsnip	£29
250g Dry-aged Northumbrian sirloin, triple cooked chips, tomato & mushroom	£28 <sup>GF</sup>
Seared Scottish venison, spiced red cabbage, beetroot & potato gratin, jus	£23 <sup>GF</sup>
Pan-fried turbot, scampi, crispy potatoes & mushy pea purée, curry butter	£22
Pork loin, English mustard crust, salt-baked swede, sage & prune sauce	£19
Herb-coated chicken 'Kiev', braised leeks, confit garlic, Keens Cheddar mash, jus	£18
Grilled polenta chips, Portobello mushroom, crispy kale & mushroom jus	£15 <sup>V</sup> <sup>GF</sup>

## SIDES

Heritage potatoes / Triple chips / Winter greens / Honey-roast parsnips & carrots	£4
Friars steak sauce / Peppercorn sauce / Spiced béarnaise sauce	£2.5

## PUDDINGS

English cheese, pickled celery, fig & walnut bread, home-made chutney	£9
Ferreira LBV Port (70ml glass)	£4
Dark chocolate truffle, coffee sorbet & almond brittle	£8 <sup>GF</sup>
Pineau Rouge des Charentes, West France (70ml glass)	£4.2
Forced Yorkshire rhubarb crème brûlée, pistachio short cake	£7
Finca Antigua Moscatel (70ml glass)	5
Lemon meringue tart with yoghurt ice cream	£6
Lindisfarne Mead, Holy Island, Northumberland (70ml glass)	£2.9
A selection of home-made sorbets or ice creams	£6 <sup>GF</sup>
Skillogalee Liqueur Muscat, Clare Valley, Australia (70ml glass)	£6.9
Handmade petit fours	£5

<sup>V</sup>: vegetarian, <sup>V</sup>: vegan, <sup>GF</sup>: 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

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