










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, candied walnut, roast beetroot, honey dressing  
- Northumbrian ham terrine, pease pudding, pickles 
- Smoked mackerel rilletes, dill pickle cucumber, toasted sourdough
- North Sea fishcake, home-made tartare sauce, lemon
- Home-made black pudding fritters, poached egg, broon sauce





MAINS

- Watercress & toasted spelt risotto, cashew nut "ricotta", mushroom sauce 
- Slow-cooked beef 'Wellington', sirloin steak, mushy peas, stout sauce (£4 supplement)
- Wild hog sausage roll, smoked cheddar cheese mash, fried onions, gravy
- Poached salmon, sautéed heritage potatoes, lemon & peas, Béarnaise sauce 
- Roast breast of chicken, potato rösti, smoked bacon, pea & wild garlic ketchup 
- Steamed Shetland mussels, chips, white wine, garlic, chili 




SIDES

- Triple-cooked chips / Sautéed peas, broad beans & bacon/ Cheesy mashed potato /
Buttered heritage potatoes / Sprouting broccoli, toasted almonds £4
- Béarnaise sauce / Friars steak sauce / Peppercorn sauce £2.5

PUDDINGS

- Rhubarb crumble, stem ginger sorbet 
- Orange crème brûlée, spiced short bread
- Chocolate delice, whipped coconut cream  
- Lemon cheese cake, lemon sorbet 
- 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

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