



# 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 Thursday, 5pm – 7pm Friday): £18 for 2 courses/£21 for 3 courses

## STARTERS

Chestnut & potato soup  

Young goats' cheese, candied walnut, roast beetroots, honey dressing  

Pressing of Northumbrian pork, pease pudding, English mustard 

Smoked mackerel pâté, dill pickled cucumber, crispy sourdough

Crayfish & salmon cocktail, crisp lettuce, rye bread & dill crumble (£3 supplement)

Crispy hens' egg, smoked black pudding, bread soldier, broon sauce

## MAINS


Market-fresh fish of the day *(please ask)*

Camembert croquette, roasted squash, pickled walnut, black garlic mayonnaise  

Aged rump steak, braised ox cheek pastry, potato fondant, slow roasted shallots

*(£4 supplement)*

Pan-fried breast of chicken, smoked bacon & beetroot borscht, wild mushroom 

Roast smoked haddock, chive potatoes, creamed leek, mustard, poached hens' egg 

Scottish venison mince pie, confit celeriac, roasted onions, potato pureé, herb gravy

*(£3 supplement)*


## SIDES

Triple-cooked chips / Roast squash, orange, feta & pine nut salad / Mashed potato/ Honey-roast root vegetables £4

Friar steak sauce / Peppercorn sauce / Béarnaise sauce £2.5

## PUDDINGS

Lemon meringue fool, ginger biscuits 

Baked vanilla cheesecake, nut base, caramelised pear, honeycomb 




Dark chocolate delice, blackberries, hazelnut  

Apple, blackberry & nut crumble, vanilla ice 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. 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. 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 during busy times.



BLACKFRIARS  
RESTAURANT & BANQUET HALL

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