

BEER & FOOD MATCHING DINNER

With Brinkburn Brewery

FRIDAY 26TH APRIL 2019, 7:30pm

After a decade of food and beer-matching dinners at Blackfriars, you'd thought we'd nailed it? Not so! Every time we get together to match a new set of brews with a range of classic dishes, we always seem to discover some completely new and unexpected pairing blinders! And this year's no different; the lovely Brinkburn Brewery bestowed upon us some banging new beers which we've paired-up with a few delicious dishes as you see below. You're in for a treat!

On arrival, a glass of refreshing 'drivers' Self-Temperation Society 2.2% - brewed with a specially selected yeast strain to produce a low ABV beer with a satisfying amount of body and taste. It's very refreshing and a great way to start!

Northumbrian ham terrine, pease pudding, pickles

Served with Old North Road ESB 5.5%. Brewed in collaboration with The Steam Machine Brewery, this traditional UK style using heritage malt, is tweaked with US hop varieties to produce a lovely Extra Special Brew.

Smoked mackerel rillettes, dill pickle cucumber

Served with Ford Street IPA 4.7% - Brinkburn's take on a classic West Coast US-style IPA. Brinkburn's head brewer gave himself the brief of formulating the style of beer he would most like to imbibe of a summer evening. The hops were selected for maximum tropical fruit flavours - this really is delicious.

Wild hog sausage roll, smoked cheddar cheese mash, fried onions, gravy

Served with Mango Tripper 10.2% - this orangey-looking, murky hop bomb is the ultimate full-bodied, super fruity, super hoppy, proper beast of a Triple IPA (TRIPA). Stuffed full of mango and stone fruit flavours to provide sweetness balanced against the high hop and alcohol content. Packed with US and NZ leaf hops in the kettle and double dry hopped pellets this beer demands full respect and is not one for the fainthearted.

Watercress & toasted spelt risotto, cashew nut "ricotta", mushroom sauce

Served with House of the Rising Sun Imperial Porter 10.2%. This special winter porter is an imperial strength version of Brinkburn's popular HOTRS chocolate raspberry porter. The label image shows a raspberry coloured rising sun over the cityscape of modern Newcastle, illuminating the figure of a woman from a cult 1970's film set on Tyneside in the foreground. This is a truly sensuous and decadent beer.

Slow-braised beef Wellington, creamy mash, garden pea, stout jus

Served with ultra Pale 2018 Brut IPA 11.0% - using Willamette hops to produce a dry and very clean tasting brut IPA. Late additions of Willamette dry hops and Sauvignon Blanc grape juice added in the fermenter provide a subtle, clean tasting super-strong IPA.

Sticky toffee pudding, salted caramel sauce, banana ice-cream

Served with Clandestine 11.2% - a cinder-toffee imperial dark Russian stout brewed with 4 malts, flaked & roast barley and torrified wheat along with 5 hops to produce this rich and luxuriant, wood barrel-aged, imperial milk stout. Late additions of homemade Cinder Toffee to the kettle, fermenter and the whiskey wood barrels provides a beautifully balanced imperial stout with chocolate malt bitterness balanced with the molasses sweetness of the cinder toffee. A very special beer.

 : 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.



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