

# PAIRINGS & FLIGHTS

Available anywhere at any time!

## PREMIUM PAIRINGS (125ml fizz / 175ml still wine)

Moët Imperial – with a North Sea crab mayonnaise & sourdough	£16
Moët Imperial rosé – with fruit macarons	£17
Hattingley Valley Classic Reserve - with triple-cooked posh cheesy chips	£15
Cloudy Bay Sauvignon Blanc - with goat's curd, honey & walnut	£17
La Mascota, Malbec, Mendoza, Argentina – with Ox cheek pastry	£15

## FLIGHT PAIRINGS (whiskies 12.5ml, wines 70ml; dessert wines 50ml)

Whisky & cheese - 4 whiskies from our menu, each expertly paired with a different cheese <i>(Mordon Blue with Glenfiddich Fire &amp; Cane, Durham Camembert with Glenmorangie, Elsdon Goats with Macallan 12 double cask, Admiral Collingwood with Filey Bay IPA Finish)</i>	£18
Wine & cheese - 3 wines from our menu, each expertly paired with a different cheese <i>(Mordon Blue with Gonzales Byass Pedro Ximénez, Montgomery Cheddar with La Mascota Malbec, Admiral Collingwood with Dragonstone Riesling)</i>	£17
Hard Petit Fours - 4 whiskies, each expertly paired with a different sweet treat <i>(Milk Chocolate Fudge with Few Bourbon, Apple Fruit Pastille with Dalwhinnie 15, Lemon Macaron with Teeling Single Grain, Blackberry Marshmallow with Filey Bay Moscatel Finish)</i>	£18
Happy ending! - 3 dessert wines, each expertly paired with a miniature dessert <i>(Chocolate Mousse &amp; Tuille with Pineau Rouge, Lemon Cheesecake with Late Harvest Sauvignon Blanc, Sticky Toffee Pudding with Rutherglen Muscat)</i>	£18

## WINE FLIGHTS (can't decide? Try three 70ml serves of wine chosen for you!)

Bubbles darling! 2018 Chaffey Bros Funkelpunkt Riesling/Kerner/Gewürztraminer NV Hattingley Valley Classic Reserve Moët Imperial Brut Champagne	£18
Old World whites 2019 Care Blanco Sobre Lias Rosca, Cariñena, Spain 2019 Symington Altano Branco, Douro Valley, Portugal 2017 Leitz Dragonstone Riesling, Rheingau, Germany	£12
Rainbow flight 2018 D'Arenberg 'Hermit Crab', Viognier/Marsanne, South Australia 2018 La Vidaubanaise Côtes du Provence Rosé, Provence, France 2019 La Mascota, Malbec, Mendoza, Argentina	£12
Old World reds 2019 Aubert & Mathieu Amy Organic rouge, Languedoc-Roussillon, France 2017 Prunus Private Selection, Dão, Portugal 2020 Da Vinci Brunito Toscana Sangiovese, Tuscany, Italy	£12

## SPIRIT FLIGHTS (Four 12.5ml serves)

Local heroes (4 award-winning North East gins & a mixer of your choice – Lakes, Hepple, Poetic License & Newcastle)	£12.5
Globe trotters (4 gins from around the world & a mixer of your choice – Bareksten, Roku, Aviation & G-Vine)	£12.5
Caribbean cruise (4 rums from around the Caribbean & a mixer of your choice – Brugal, Ron Zacapa, Diplomatico & Goslings)	£12.5
Beyond the wall (4 Scotch whiskies each from a different region – Auchentoshan, Dalwhinnie 15, Ardbeg & Glenfiddich Fire & Cane)	£12
Smoke on the water (4 full & smoky Scotch whiskies – Springbank 10, Laphroig, Talisker 10 & Bowmore 10)	£12
Grain escapes (4 whiskies from around the world – Hibiki, Starward Nova, Few Bourbon & Filey Bay IPA Finish)	£12

## PARLOUR PLANKS:

White crab on toast, cured trout & prawn fishcakes	£16
Cured meats, local cheeses, pickles, sourdough	£13

## BAR BITES

Cheesy truffle chips	£5.5
Whipped goat's curd, honey, walnut & sourdough	£4
Crab mayonnaise on toasted sourdough	£7

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.



BLACKFRIARS  
RESTAURANT & BANQUET HALL

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