BLACKFRIARS

# RESTAURANT SET MENU

*Lunch (12-2:30pm Monday to Saturday): £23.50 for 2 courses / £29.50 for 3 courses*
*Early dinner (5-7pm weekdays / 5pm-6pm Saturday): £28 for 2 courses / £35 for 3 courses*
*For parties up to 12 guests. Available from 2 January – 28 March 2026.*

## STARTERS

Leek & potato soup, crispy shallots, chive oil (VG) (GF)

Young goats' cheese, candied walnut, roast beetroots, honey dressing (GF) (V)

Smoked mackerel pâté, pickled cucumber, sourdough

North Sea fishcake, tartar sauce, lemon (GF)

Pork & black pudding terrine, celeriac remoulade, apple

Sharing board for 2: Mackerel pâté, prawn cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough *(£6 supplement)*

## MAINS

Curried cauliflower fritters, coronation potato salad, curry mayonnaise, crispy shallots (VG) (GF)

Pan-fried North Sea cod, crispy batter, marrowfat pea purée, minty tartar yogurt (GF)

Honey roast gammon, ham croquette, cider braised cabbage, cheese sauce (GF)

North Shields market fish, buttery potatoes, greens, lemon, caper butter sauce (please ask your server)

Pan-roasted chicken breast, charred gem lettuce, peas, potato purée, black garlic cream (GF)

Potato & cheddar pan Haggerty, red sauerkraut, creamed mushrooms, poached egg (GF) (V)

## SIDES

Triple-cooked chips / Buttered new potatoes/ Cider braised cabbage

Garden peas, lettuce, bacon & lemon butter / Beetroot, feta & orange salad, toasted seeds £5

Cheese & leek gratin, smoked bacon/ Cheesy truffle fries £5.5

## PUDDINGS

Vanilla crème Catalan, poached plums, shortcake (VG) (GF)

Chocolate & popcorn sundae, popcorn ice cream, Horlicks caramel (V)

Sourdough treacle tart, candied walnuts, clotted cream (V)

Baked vanilla & rhubarb cheesecake, hazelnut base, poached rhubarb & sorbet (V) (GF)

Sticky toffee pudding, salted caramel sauce, banana ice cream (V) (GF)

A selection of home-made sorbets or ice creams

***Wine pairings - starter & main - £16 | starter, main & dessert - £21***

FRIARS STREET, NEWCASTLE, NE1 4XN
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For menu updates follow us on Facebook, Instagram or Twitter.
@BlackfriarsRestaurant

(V): vegetarian, (VG): vegan, (GF): 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. Please note a 10% service charge is added to all final bills.