



## THE FRIAR'S CLASSICS

### BLACKFRIARS LUNCH MENU 13.95 (2 COURSES)

#### STARTERS

**Soup of the Day (V)**

**Rope Grown Shetland Mussels**

*"Marinière" Garlic & White Wine Cream Sauce*

**Confit Chicken Leg Terrine**

*Celaric Remolade, Curry Mayo (DF)*

#### MAIN COURSE

**Confit Duck Leg**

*Creamed Savoy Cabbage, Pommies Puree,  
Port Wine Jus (GF)*

**Baked Fillet of Coley**

*Creamy Caramelized Onion Risotto, Caper & Golden  
Raisin Vinaigrette (GF)*

**Sautéed Potato Gnocchi**

*Wild Mushrooms, Roast Pumpkin, Spinach, Pumpkin  
Seed Dressing (V)*

### PUB CLASSICS SERVED BETWEEN 11:00 - 18:00

#### CLASSICS

**Soup of the Day** - 6.00

**Gourmet Blackfriars Steak Burger** - 12.00

*Home made Brioche Bun, Swiss Cheese,  
Streaky Bacon with Hand Cut Chips*

**Maltsmith Battered Fish** - 13.95

*and Hand Cut Chips, Tartar Sauce*

**8oz Ribeye Steak** - 21.50

*Seasonal Greens, Hand Cut Chips, Herb and  
Shallot Butter*

**Blackfriars "Loaded Fries"** - 7.50

*Fine Chips, Spring Onions, Swiss Cheese,  
Bacon, Sriracha Mayo, Sour Cream*

#### SALADS & SANDWICHES

**Classic Caesar Salad** - 6.00

*With Anchovies, Parmesan and Garlic Crouton*

**Blue Cheese & Celery Salad** - 5.50

*With Apple and Walnuts*

**Blackfriars "Club" Sandwich** - 6.00

*With Bacon, Chicken and Fried Egg*

**Braised Beef & Swiss Cheese Melt** - 5.50

#### DESSERTS

**White Chocolate Pannacotta** - 8.00

*Plum, Compote, Almond Biscotti*

**Dark Chocolate Mousse** - 8.00

*Coconut Sorbet, Passionfruit*

**Chefs Selection** - 6.00

*of Home Made Ice-Cream and Sorbets*

Please inform your server of any allergens or dietary requirements.  
10% service charge added to tables of 6 or more.