# BLACK: FRIAR



AUTUMN + WINTER

# BLESSED BENEDICT FARCIRE



#### THE BENEDICTINE MONK WAS A MAN AHEAD OF HIS TIME

He passionately promoted the magically healing powers that breaking bread + sharing a drink could deliver in bringing communities + people together. He travelled far + wide on a pub pilgrimage across Europe, spreading this message in acclaimed brewhouses from Bruge to Bavaria + continually searching for more, until he had an epiphany in 1886, Manchester.

Attracted by the warmth + hospitality of the local community, he realised that instead of constantly searching for more, he should be happy with what he has - his wandering ceased.

What's more, Benedict's immortal quote 'You may go further + fare worse' rings just as true today. So, be sure to pop in when you pass.





# GRAZING



#### ARTISAN BREADS (V)

seasonal butter 2 PP

#### THE BLACK FRIAR BAKE

the daily puff pastry, ask your server about today's bake

#### **LEMON + HERB MARINATED OLIVES (VG)**

Moroccan Beldi + Turkish Uslu

#### WHITE ANCHOVIES ON TOAST

tomato chutney + aioli

8

#### KING PRAWNS IN GARLIC + CHILLI OIL

toasted ciabatta

# IN THE BEGINNING



#### **CHICKEN LIVER + PORT PARFAIT**

kumquat chutney + focaccia toast 10

#### FORAGED MUSHROOMS ON TOAST (V)

cep purée + parmesan crisp 11

#### SCOTTISH SEARED SCALLOPS

fruit pigs white pudding, pink lady apple purée 15

#### ROAST SPICED HERITAGE PUMPKIN SOUP (VG)

pine nut + seed crumb 8

#### **VENISON RAVIOLO**

venison pastrami, salsify + game broth 15

#### SHETLAND MACKEREL FILLET

pickled beetroot, goat's curd + chervil mousse

#### **GOATS CHEESE +** BRAISED LEEK TERRINE (V)

hazelnut vinaigrette

10

#### VEGETARIAN (V) | VEGAN (VG)





# THE MAIN EVENT



#### PAN FRIED STONE BASS

curried black lentils, pickled pumpkin + rainbow kales 19

#### THE BLACKFRIARS BURGER

poppy + sesame seed brioche, red onion marmalade, blue cheese mayo, roquette + fries VEGAN OPTION AVAILABLE (VG)

17

#### WHOLE HERB **CRUSTED BAKED PLAICE**

parmentier potatoes + butter sauce 25

#### **BRITISH PORK TOMAHAWK**

bubble + squeak, wild mushroom + shallot sauce 23

#### **CUMBRIAN SHREDDED** LAMB HOT POT

pickled, braised red cabbage 25

#### **BLACK FRIAR DAILY FAMOUS PIE**

(ASK SERVER FOR TODAYS OFFERING) changing garnish 17

#### BEETROOT WELLINGTON (VG)

spinach + mushroom duxelle, onion jus 18

#### **PAN FRIED** CHICKEN BREAST

confit leg, chargrilled celeriac + black garlic 22

#### **ROAST JERUSALEM** ARTICHOKE + BLUE CHEESE

RISOTTO (V) truffle crisps 16

#### YORKSHIRE DRY AGED BEEF

roast shallots + peppercorn sauce 80z FILLET 39 | 10oz RIBEYE 33 | 80z SIRLOIN 29

# SIDE ORDERS

# WINTER CHICORY SALAD

Blue cheese + walnuts 5

**SEASONAL GREENS** 

daily changing

5

**RED CABBAGE** 

+ pickled apple

#### **BUTTERED MASH**

+ crispy onions

#### TRUFFLE FRIES

white truffle oil + grana padano

### SUNDAY ROASTS

#### YORKSHIRE BEEF

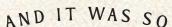
crispy roast potatoes, buttered mash, Yorkshire pudding, roast root vegetables, greens + gravy

#### **BEETROOT WELLINGTON (VG)**

crispy roast potatoes, roast root vegetables, Yorkshire pudding, greens + vegan gravy









#### 70% CHOCOLATE + SALTED CARAMEL FONDANT 10

honeycomb + salted caramel ice cream

PAIRING FORTIFIED MALBEC, ZUCCARDI (MENDOZA ARGENTINA) (75ML) 6.5

#### **ROAST PINEAPPLE (VG) 8**

coconut + lime mousse, chilli sorbet

PAIRING TOKAJI ASZU 5 POUTTONYOS (75ML) 17

#### **BAKEWELL TART 10**

black cherry jam, cherry + sherry vinegar sorbet

rains () The Salford dock, salford rum, vanilla liqueur, Caramel Syrup + Fresh Coffee II

#### STICKY TOFFEE PUDDING 8

date ice cream + toffee sauce

PARINK VIN SANTO- MARCHESE ANTINORI (TUSCANY, ITALY) (75ML) 15

#### WHITE CHOCOLATE + NUTMEG CHEESECAKE 9

clementine sorbet + crackling biscuit

PAIRING VIN SANTO- MARCHESE ANTINORI (TUSCANY, ITALY) (75ML) 15

#### POACHED PEAR + BLACKBERRY TRIFLE 10

amaretto biscuit + Chantilly cream

PAIRING TOKAJI ASZU 5 POUTTONYOS (75ML) 17

#### AFFOGATO (VG) 6

vegan vanilla ice cream, espresso + liquor

#### **BRITISH CHEESE BOARD 16**

quince + pickled celery + handmade artisan crackers

PARRING FORTIFIED MALBEC, ZUCCARDI (MENDOZA ARGENTINA) (75ML) 6.5

#### TOKAJI ASZU 5 PUTTONYOS 75ML

Apricot + honey.
Oremus, tokaj, Hungary
18.5

#### VIN SANTO 75ML

A sweet wine made in
Tuscany, Italy. Predominance
of hazelnut + caramel

## DESSERT DRINKS



# DONA ANTONIA 20 YEAR OLD TAWNY 75ML

Made In Porto, here we find notes of nuts, spices, dry fruit + marmalade

10.5

#### SALFORD DOCK

Salford Rum, Vanilla liquor, Caramel syrup + fresh coffee 11

# THE COLLAR ESPRESSO MARTINI

Vodka, espresso liquor, chocolate orange liquor, coffee 10

YOU MAY GO FURTHER + FARE FAR WORSE

\*\*PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS + WE'LL DO OUR BEST TO ACCOMMODATE\*\*

\*\*PLEASE NOTE 10% SERVICE CHARGE IS ADDED TO ALL BILLS\*\*



