

THE 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
7

LEMON + HERB MARINATED OLIVES (VG)
Moroccan Beldi + Turkish Uslu
4

WHITE ANCHOVIES ON TOAST
tomato chutney + aioli
8

KING PRAWNS IN GARLIC + CHILLI OIL
toasted ciabatta
12

IN THE BEGINNING



CHICKEN LIVER + PORT PARFAIT
kumquat chutney + focaccia toast
10

ROAST SPICED HERITAGE PUMPKIN SOUP (VG)
pine nut + seed crumb
8

FORAGED MUSHROOMS ON TOAST (V)
cep purée + parmesan crisp
11

VENISON RAVIOLO
venison pastrami, salsify + game broth
15

SCOTTISH SEARED SCALLOPS
fruit pigs white pudding,
pink lady apple purée
15

SHETLAND MACKEREL FILLET
pickled beetroot, goat's
curd + chervil mousse
10

**GOATS CHEESE +
BRAISED LEEK TERRINE (V)**
hazelnut vinaigrette
10

VEGETARIAN (V) | VEGAN (VG)

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

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
8oz FILLET 39 | 10oz RIBEYE 33 | 8oz SIRLOIN 29

SIDE ORDERS



WINTER CHICORY SALAD
Blue cheese + walnuts
5

SEASONAL GREENS
daily changing
5

RED CABBAGE
+ pickled apple
4

BUTTERED MASH
+ crispy onions
4

TRUFFLE FRIES
white truffle oil + grana padano
5

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



*** ASK ABOUT OUR WEEKLY CHANGING MEATS ***

AND IT WAS SO



70% CHOCOLATE + SALTED CARAMEL FONDANT 10
honeycomb + salted caramel ice cream

DRINK PAIRING } FORTIFIED MALBEC. ZUCCARDI (MENDOZA ARGENTINA) (75ML) 6.5

ROAST PINEAPPLE (VG) 8
coconut + lime mousse, chilli sorbet

DRINK PAIRING } TOKAJI ASZU 5 POUTTONYOS (75ML) 17

BAKEWELL TART 10
black cherry jam, cherry + sherry vinegar sorbet

DRINK PAIRING } THE SALFORD DOCK. SALFORD RUM. VANILLA LIQUEUR,
CARAMEL SYRUP + FRESH COFFEE 11

STICKY TOFFEE PUDDING 8
date ice cream + toffee sauce

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

WHITE CHOCOLATE + NUTMEG CHEESECAKE 9
clementine sorbet + crackling biscuit

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

POACHED PEAR + BLACKBERRY TRIFLE 10
amaretto biscuit + Chantilly cream

DRINK 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

DRINK PAIRING } FORTIFIED MALBEC. ZUCCARDI (MENDOZA ARGENTINA) (75ML) 6.5

TOKAJI ASZU 5 POUTTONYOS 75ML

Apricot + honey.
Oremus, tokaj, Hungary

18.5

VIN SANTO 75ML

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

15

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

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