



BLACKFRIARS

## AFTERNOON TEA

Available 2.45-5pm Friday & Saturday (from 21 May)

£20 per person / £26 per person with fizz / £30 per person with champagne


### TEA SELECTION

English breakfast, Earl Grey, Green, Chamomile

### FRESHLY MADE SANDWICHES

Smoked salmon, dill butter on rye bread

Roast ham, mustard butter on white bread

Cucumber, chive cream cheese on brown bread 


Corn-fed chicken breast, coronation mayonnaise on white bread

Smoked cheddar, onion butter, beetroot pickle on house sourdough loaf 



### PASTRY

Blackfriars' hand-made wild hog & winter truffle sausage roll

### HOME-BAKED SCONES

Caraway seed & thyme, lemon & blueberry, served with clotted cream, homemade lemon curd & salted butter 

### HAND-MADE PATISSERIE



Dark chocolate delice, toasted hazelnut  

Strawberry & basil Eton mess  

Raspberry & white chocolate macaron  

Carrot cake & cream cheese 

*Bookings 24 hours in advance, please state afternoon tea when making your reservation.  
Gluten free & vegetarian option available (pre-ordered 48 hours in advance on request only)*

 : vegetarian,  : 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. Prices include VAT.

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