



BLACKFRIARS

AFTERNOON TEA

*Available from 2.45-4pm on Fridays and Saturdays
£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 sourdough 

PASTRY


Venison sausage roll


HOME-BAKED SCONES

Lemon & thyme, served with clotted cream & fruit preserve 


Smoked Applewood cheddar, served with salted butter 

HAND-MADE PATISSERIE



Pistachio financier, pistachio cremeux 

Lemon meringue éclair 

Chocolate fudge cake, dark chocolate mousse 

Blood orange macaron  

*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. Please note a 10% service charge is added to all final bills.

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