



BLACKFRIARS

AFTERNOON TEA

Available from 2.45-4pm on Fridays and Saturdays, 3 April – 28 August
£29.50 per person / £34.50 per person with fizz / £42.50 per person with champagne

TEA SELECTION

English breakfast, Earl Grey, Green, Chamomile

FRESHLY MADE SANDWICHES

Smoked salmon, dill butter on rye bread

Roast ham & peas pudding on white bread

Cucumber, chive cream cheese on brown bread v

Corn-fed chicken breast, coronation mayonnaise on white bread

Coastal cheddar on malted brown loaf v

PASTRY

Pork & truffle sausage roll

HOME-BAKED SCONES

Cherry & almond v

Caramelised onion & thyme v

Served with butter, clotted cream & fruit preserve v

HAND-MADE PATISSERIE

Dark chocolate & raspberry teacake v

Wild plum & white chocolate éclair v

Lemon & granola sundae v

Caramelized banana cake v

Afternoon Tea is served Friday and Saturday between 2.45-4.30pm and must be reserved and pre-paid at least 24 hours in advance. Please contact us directly if you have a voucher to use.

We're happy to offer gluten-free and vegetarian options with 48 hours' notice. However, due to the nature of our menu, we're unable to accommodate other dietaries, dietary requirements or substitutions.

v: vegetarian, GF: gluten-free. GM soya or maize not used. 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.



BLACKFRIARS

AFTERNOON TEA


Available from 2.45-4pm on Fridays and Saturdays

£29.50 per person / £34.50 per person with fizz / £42.50 per person with champagne


TEA SELECTION

English breakfast, Earl Grey, Green, Chamomile


FRESHLY MADE SANDWICHES

Egg mayonnaise on rye bread 


Goats cheese, rocket on white bread 

Cucumber, chive cream cheese on brown bread 


Hummus, confit tomato on white bread 


Coastal cheddar on malted brown loaf 

PASTRY

Chickpea falafel 

HOME-BAKED SCONES


Cherry & almond 


Caramelised onion & thyme 

Served with butter, clotted cream & fruit preserve 

HAND-MADE PATISSERIE

Dark chocolate & raspberry teacake 



Wild plum & white chocolate éclair 

Lemon & granola sundae 

Caramelized banana cake 

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.

ALLERGEN INFORMATION

AFTERNOON TEA

		Gluten	rustacear	Eggs	Fish	Peanuts	soya bean	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Sandwiches	Ham	wheat													
	Smoked salmon	wheat+rye													
	Chicken	wheat													
	Cuc & Chive	wheat													
	Cheddar	wheat													
Pastry	Sausage roll	wheat													
Scones	Cherry&almond	wheat													
	Onion&thyme	wheat													
Cakes	Teacake	wheat													
	Éclair	wheat													
	Sundae														
	Banana cake	wheat													

*Contains almonds, hazelnuts, walnuts, pecans, peanuts & cashews			
Please note that while every care is taken to avoid any cross contamination, we cannot guarantee that any food item is completely free from traces of allergens.		ADJUSTABLE	CONTAINS