

PASTRIES

BERGAMOT MERINGUE TART

bergamot curd, strawberry marmalade & italian meringue

RASPBERRY CHOUX

raspberry crèmeux, white chocolate ganache & raspberry cheesecake

THE CUBE

jasmine jelly, hibiscus & zéphyr chocolate mousse

SAVOURY

QUICHE

comté cheese & caramelised onion

SAUSAGE ROLL

pork, wholegrain mustard & black pudding

CURED SALMON

dill & lime cream cheese

HOMEMADE HONEY ROAST HAM

northumbrian pantry piccalilli

NORTHUMBRIAN FREE RANGE EGG MAYONNAISE

with watercress

SCONES

GOLDEN RAISIN SCONES

served with clotted cream, homemade jam

COLLIERS CHEDDAR CHEESE SCONE

homemade butter

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.