

PASTRIES

COCONUT & PASSION FRUIT TART

whipped coconut ganache, passion fruit jelly.

FIG, ALMOND & CHOCOLATE PETIT GATEAU

praline, confit of fig, milk chocolate, fig leave ganache.

PEAR & MADAGASCAN VANILLA

vanilla crèmeux, pear marmalade & sweet pastry

SAVOURY

SAUSAGE ROLL

pork, wholegrain mustard & black pudding

QUICHE

comté cheese & caramelised red onion

BEETROOT CURED SALMON

dill & lime cream cheese

HOMEMADE HONEY ROAST HAM

northumbrian pantry piccalilli

NORTHUMBRIAN FREE RANGE EGG MAYONNAISE

with chives

SCONES

RAISIN SCONES

served with clotted cream, homemade jam

COLLIERS CHEDDAR CHEESE SCONE

whipped 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.