

PASTRIES

APPLE & CINNAMON

slow-cooked caramelised apple with cinnamon,
muscovado sugar, chantilly

PISTACHIO & CLEMENTINE

whipped pistachio ganache, clementine marmalade, almond

PEAR & VANILLA

confit of pear, Madagascan vanilla crèmeux, sweet pastry

SAVOURY

SAUSAGE ROLL

pork, wholegrain mustard & black pudding

QUICHE

leek & ricotta

BEETROOT CURED SALMON

dill & lime cream cheese

HOME-MADE HONEY ROAST HAM

with Northumbrian pantry piccalilli

NORTHUMBRIAN FREE RANGE EGG MAYONNAISE

with chives

SCONES

GOLDEN RAISIN SCONE

served with clotted cream & home-made jam

COLLIERS CHEDDAR CHEESE SCONE

served with 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.