

CAKES | PÂTISSERIE | FRESH GROUND COFFEE

QUALITY TEA | BREAKFAST | ELEVENSES | LUNCH

AFTERNOON TEA | GELATO

W E L C O M E T O

let there be
Crumbs
CAKERY, TEAROOMS & GELATERIA

We're passionate about delivering quality and work with local suppliers to give you the tastiest treats.

The goodies in our captivating display counter are supplied by Proper Patisserie, and handmade by internationally renowned pastry chef and Roker-local, Andrew Blas. His cakes and sweet delights are world class, offer next level decadent indulgence and are not to be missed!

For all its authentic Italian flavour, our gelatos are made just up the road by Ciccarelli, Northumberland - an award-winning family-ran business making artisan gelato. They use the finest ingredients sourced from Italy with fresh cream and whole milk from a local dairy farm to craft their frozen delights. Ice creams at the beach just got even tastier!

So whether it's a relaxing stop-off from a coastal wander, a place for a catch-up and light bite or a spot to sit and watch the world go by with a good brew and a guilty pleasure...

...enjoy making crumbs!

Breakfast

For the early birds, we start serving from 6.00am weekdays and 7.00am at weekends, but don't worry late risers, we serve our breakfast selection until 11.45am.

Bacon or Sausage Sandwich £2.95
Served in white or granary bread
(Add a fried egg for 50p)

English Breakfast £6.95
Grilled bacon, sausages, hash browns, grilled tomato, mushrooms, black pudding and baked beans with a choice of poached, scrambled or fried eggs. Served with toast
or Make Your Own Breakfast £1.45 per item

Toast (v) £1.45
Served with butter and preserves

Scrambled Eggs with Smoked Salmon £4.95
Served on English muffins with chives and crème fraiche

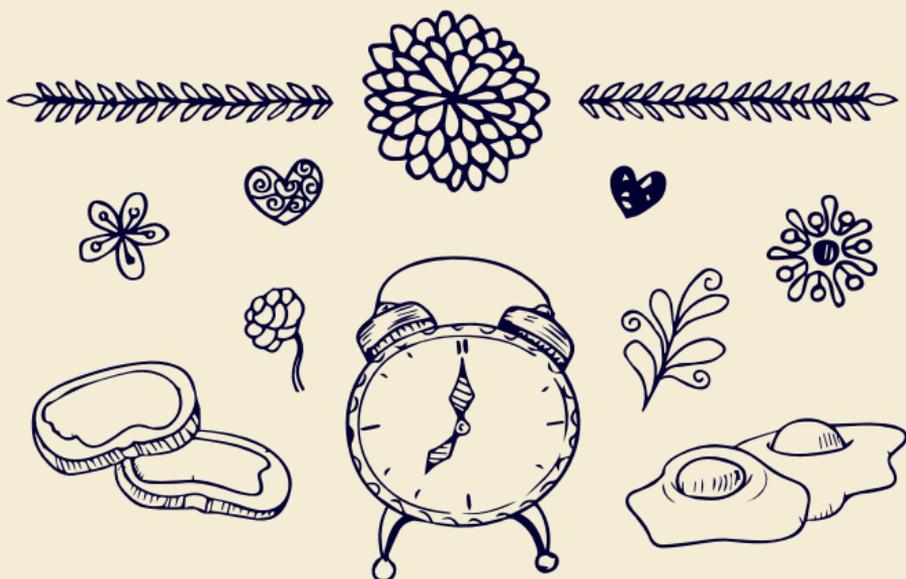
Eggs Benedict £4.95
Ham, soft poached egg, toasted English muffin with hollandaise sauce

Eggs Florentine (v) £4.95
Spinach, soft poached egg, toasted English muffin with hollandaise sauce

Croissants (v) £1.95

Danish (v) £1.95

Pain au Chocolat (v) £1.95



The Counter

by

PROPER

patisserie

For the Let There Be Crumbs counter selection, we work in collaboration with Proper Patisserie – a local company set up by internationally acclaimed pastry chef and Roker lad, Andrew Blas, making ‘top class tasty treats’ by hand.

With two decades served in the industry travelling the world and working under the likes of Benoit Blin (right-hand to Raymond Blanc and judge on Bake Off’s professional spin-off Crème de le Crème), Andy has now returned to his roots. He is amongst the most well-respected pastry chefs in the country, his cakes and sweet delights are world class and not to be missed!



Signature Cakes



Absolute must haves

Let There Be Crumbs Signature Chocolate Cake (v)

£3.45

A chilled double chocolate cake with layers of sponge and ganache, all topped with shards of chocolate

Let There Be Crumbs Signature Opera Gateaux (v) (gf)

£3.25

A layered lemon & lime gateaux; hazelnut sponge sandwiched with chocolate lime and lemon curd buttercreams, coated in a lime glaze



Sweet Staples



Much-loved treats

Pumpkin Seed

£1.95

Flapjack (v) (gf)

Nutty Brownie (v)

£2.75

Rocky Road (v)

£2.45

(white or milk chocolate)

Macaroons (v) (gf) 3 for £3.50

Peach

Chocolate

Liquorice

Lemon

Lime Chocolate

Hazelnut

Summer Berries

Red Velvet Cake (v)

£3.25

Raspberry Mousse

£3.45

Cake (gf)

Apple and Date Loaf (v)

£2.45

Passionfruit and

Caramel Cheesecake (v)

£3.45

Florentines (v) (gf)

£2.95

We invite you to peruse our counter, then please take a seat and we will take your order

Afternoon Tea

Regular Afternoon Tea

Refillable Rington's tea of your choice

A selection of freshly made open and finger sandwiches;

- Rare roast beef and horseradish
- Smoked salmon and prawn Marie Rose
- Chicken, apple and celeriac with crème fraiche
- Honey roast ham with tomato chutney

Fruit scone, served with clotted cream and preserves

Cheese scone, served with butter

A selection of desserts including;

- Strawberry mille feuille
- Nutty chocolate brownie
- Orange mousse cake
- Apple and date loaf
- Macaroons

£13.95

or 2 for £20

Fizzing Afternoon Tea

Adds a glass of Prosecco to the regular

£17.95

or 2 for £28

G & Afternoon Tea *(Min. 2 People)*

£17.95 per person

Adds a Poetic License gin suggested serve in a glass teapot to the regular

Choose from...

- + Northern Dry Gin and Fevertree Premium Indian Tonic Water, garnished with pink grapefruit
- + Old Tom Gin and Fevertree Premium Ginger Ale, garnished with red apple and cinnamon
- + Strawberries and cream flavoured Picnic Gin and Fevertree Elderflower Tonic, garnished with fresh strawberries
- + Mulled winter fruit flavoured Fireside Gin and Fevertree Premium Indian Tonic Water, garnished with orange peel



Gelato

Served: Monday to Sunday 10am – 6pm

'Gelato?' – ice cream made the Italian way. It actually has a lower fat content which allows more intense flavours to shine through and is stored at a slightly warmer temperature so it's also a little softer too.

From traditional flavours like vanilla, strawberry and chocolate to more eclectic and bespoke creations like Ferrero Rocher and bubblegum. The selection we have changes regularly, so best way to decide is to peruse the counter.

You can enjoy our gelato in various ways...



	1 Scoop	2 Scoops	3 Scoops
Traditional Cone	£2.25	£2.95	-
Double Cone	-	£3.55	£4.25
Waffle Cone	£2.85	£3.55	£4.25
Chocolate Waffle Cone	£3.05	£3.75	£4.45
Tub	£1.95	£2.75	£3.45



Toppings

Flake, Hundreds and Thousands, Marshmallows, Popping Candy
all 15p each

Sauces

Chocolate Sauce, Strawberry Sauce, Toffee Sauce, Raspberry Sauce, Bubblegum Sauce
all 15p each



Sundaes



Red Berry Delight Sundae

Strawberry gelato, vanilla gelato, strawberries, raspberries, strawberry sauce and cream

£5.95

Toffee Fudge Sundae

Sticky toffee fudge gelato, vanilla gelato, cubes of fudge and toffee, toffee sauce and cream

£5.95

Brownie Sundae

Chocolate gelato, vanilla gelato, chunks of brownie, raspberry sauce and cream

£5.95

Banana Split Sundae

Banana topped with vanilla gelato, chocolate sauce, chopped walnuts and cream

£5.95

Chocolate Extravaganza Sundae

Chocolate gelato, Ferrero Rocher gelato, maltesers, chocolate sauce, cream and a flake

£6.95

Make Your Own Monster Sundae

Your choice of 5 scoops of gelato, with 2 of the following: chunks of brownie, cubes of fudge and toffee, maltesers, strawberries and raspberries. Plus your choice of topping and sauce

£8.95

Sandwiches

Served: Monday-Saturday 12noon – 5.30pm
and Sunday 2.30pm – 5.30pm

Tomato, Mozzarella and Avocado (v)	£5.95	Honey Roast Ham and Swiss Cheese	£4.95
Served on ciabatta with basil pesto		Served on white or wholegrain bread with wholegrain mustard	
Salted Beef and Swiss Cheese	£6.25	Club Sandwich	£6.95
Served on a white baguette with roasted balsamic red onions and salad		Triple decker of toasted white with bacon, chicken, tomato, cucumber, lettuce, fried egg and mayonnaise	
Grilled Chicken and Brie	£5.95	Croque Monsieur	£5.95
Served on ciabatta with crispy pancetta, baby gem and tomato		Served on white or wholemeal bread with classic French ham and cheese	
Green Club (v)	£5.25	Croque Madame	£6.25
Served on wholemeal bread with hummus, avocado, slow-roasted tomato and baby gem lettuce		Served on white or wholemeal bread with classic French ham, cheese and fried egg	
Mature Cheddar Cheese and Pickle (v)	£4.45	Char-grilled Chicken, Avocado and Tomato	£5.95
Served on wholemeal bread		Served on ciabatta with salad	
Smoked Salmon and Cream Cheese	£4.95	Bookmaker Sandwich	£6.95
Served on wholemeal bread		Served on white bloomer bread with rare steak, creamed horseradish and onion rings	

All served with salad and house slaw

Add a portion of double-dipped chips or soup for £1.95



Salads



Char-grilled Chicken Caesar Salad	£9.95
Cos lettuce, crispy bacon, parmesan and a Caesar dressing	
Parma Ham Salad (gf)	£8.95
Served with asparagus and parmesan	
Asian Chicken Salad	£9.95
Grilled lime leaf chicken and chopped vegetable salad with a sweet chili dressing	
Grilled Halloumi Salad (v) (gf)	£8.95
Baby gem lettuce and sun blushed tomatoes	

Kids menu also available – ask your server



Drinks



Hot Drinks

Soft Drinks

	Reg/Lge
Espresso	£1.65/£1.95
Macchiato	£2.30/£2.60
Cappuccino	£2.30/£2.70
Mocha	£2.40/£2.80
Latte	£2.30/£2.70
Americano	£1.95/£2.25
Iced Frappé	£2.30/£2.70
Filter Coffee	£1.75

We have a selection of flavoured syrups. Choose from Chai, Caramel, Vanilla, Hazelnut and Chocolate at 45p a shot

Hot Chocolate £2.25/£2.55

Add Whipped Cream or Marshmallows 45p

Teas £1.95

English Breakfast

Earl Grey

Green

Peppermint

Decaf



Milkshakes £2.95

Chocolate

Banana

Strawberry

Vanilla

Jazz it up! Add Chopped Nuts, Hundreds and Thousands or Chocolate Sprinkles for 15p each

San Pellegrino £1.65

Liminato Lemon

Aranciata Orange

Aranciata Rosso Blood Orange

Smoothies £2.95

Strawberry, Raspberry and Blackberry

Passion Fruit, Pineapple and Mango

Melon, Strawberry and Mango

Italian Sodas £1.95

A sophisticated soft drink of your choice of syrup flavour topped up with soda water.

Choose from:

Vanilla

Strawberry

Cherry

Raspberry

Or mix and match to create your own flavour combo



Wines



175ml/250ml/Bottle

House White

£3.55/£4.95/£13.25

Healy & Gray Pinot Grigio, Australia

£3.95/£4.95/£14.45

Central Monte Sauvignon Blanc, Chile

£3.95/£5.25/£14.95

House Rosé

£3.55/£4.95/£13.25

House Red

£3.55/£4.95/£13.25

Central Monte Merlot, Chile

£3.95/£4.95/£14.45

Central Monte Cabernet Sauvignon, Chile

£3.95/£4.95/£14.45

Glass/Bottle

Prosecco

£4.95/£19.95

Champagne de Castelnau Brut

£45.95

White
Rosé
Red
Sparkling

Sunday Lunch

- SAMPLE MENU -

To Begin

Soup of the Day

Nearly always vegetarian but best to ask

Lime and Chili Fishcakes

With a sweet chili dip

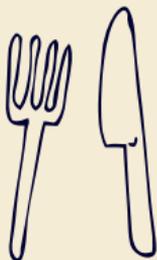
Mini Chicken Caesar Salad

With garlic croutons

Thrice Cooked Potato Skins (v)

With blue cheese dip

The Main Event



Roasted British Silverside Beef

With apple and sage sauce

Roasted Turkey

With sage and onion stuffing
and cranberry sauce

Roasted Pork

With apple and sage sauce

3 Nut Roast (v)

With a roasted red pepper and tomato sauce



All of the above are served with Yorkshire pudding, roast potatoes, mashed potato, a selection of vegetables and lashings of gravy

Pan-fried Seabass Fillets

Roast potatoes with a tomato and caper sauce

Bangers and Mash

With a red wine and red onion gravy

To Finish

Gelato (v)

Choose from strawberry,
chocolate and vanilla

Raspberry and

Coconut Slice (v)

With a raspberry coulis

Chocolate Fudge Cake (v)

With chocolate sauce

Sticky Toffee Pudding (v)

With custard

SERVED 12NOON - 2.30PM EVERY SUNDAY

TWO COURSES £11.95 | THREE COURSES £13.95