

KENNY ATKINSON
HOUSE OF TIDES

SAMPLE MENU

FIVE COURSE TASTING

Snacks to Start

Sourdough Bread, Cultured Butter

King Crab, Radish, Oyster & Dill

Orkney Hand Dived Scallop
Strawberry, Tomato & Olives

Veal Sweetbread, Beef Fat Crumb
Apricot & Black Garlic

Cumbrian Lamb, Smoked Asparagus
Lemon Verbena & Swiss Chard

Cheese Selection
Optional Course £12 Supplement

Banana, Coconut, Kalamansi & Sesame

FIVE COURSE TASTING

£70 Per Person - Wine Pairing £60

EIGHT COURSE TASTING

£95 Per Person - Wine Pairing £65

EIGHT COURSE TASTING

Snacks to Start

Sourdough Bread, Cultured Butter

Isle of Skye Creel Caught Langoustine

King Crab, Radish, Oyster & Dill

Orkney Hand Dived Scallop
Strawberry, Tomato & Olives

Sea Bass, Mushroom & Parsley

Veal Sweetbread, Beef Fat Crumb
Apricot & Black Garlic

Cumbrian Lamb, Smoked Asparagus
Lemon Verbena & Swiss Chard

Cheese Selection
Optional Course £12 Supplement

Rhubarb, Dulce De Leche
Rosewater & Brown Butter

Banana, Coconut, Kalamansi & Sesame

Chef Patron | Kenny Atkinson

Head Chef | Danny Parker

Restaurant Manager | Laura Stephenson

Sommelier | Adam Renwick

Please be advised the whole table must order from the same menu.
Vegetarian, pescetarian & allergen menus are available upon request.
Please note on Saturday evenings, only the eight course tasting menu will be available
A discretionary service charge of 12.5% will be added to your bill.