

KENNY ATKINSON
HOUSE OF TIDES

SAMPLE TASTING MENU 1

£95

Wine Pairing - £65 per person

Snacks to Start

Isle of Skye Creel Caught Langoustine

Isle of Mull Scallop

Strawberry, Tomato & Elderflower

Wild Sea Trout

Pea, Mint & Radish

Veal Sweetbread

Apricot, Black Garlic & Swiss Chard

Cumbrian Lamb

Gem Lettuce, Artichoke & Lemon Verbena

Raspberry

Dulce De Leche, Rosewater & Brown Butter

Banana

Coconut, Kalamansi & Sesame

SAMPLE TASTING MENU 2

£70

Wine Pairing - £55 per person

Snacks to Start

Wild Sea Trout

Pea, Mint & Radish

Veal Sweetbread

Apricot, Black Garlic & Swiss Chard

Cumbrian Lamb

Gem Lettuce, Artichoke & Lemon Verbena

Raspberry

Dulce De Leche, Rosewater & Brown Butter

Banana

Coconut, Kalamansi & Sesame

Cheese Selection

Optional Course £12 Supplement

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 menu 1 will be available. A discretionary service charge of 12.5% will be added to your bill.