

KENNY ATKINSON

HOUSE OF TIDES

SEASON - WINTER

DECEMBER

Roast Jerusalem Artichoke Velouté
Pickled Shimeji Mushrooms, Toasted Hazelnuts & Chives

Pommes Dauphine, Parmesan & Winter Black Truffle

Sourdough Bread
Whipped Toasted Sunflower Seed Butter

Mulled Wine Braised Beetroot
Goats Cheese, Toasted Pine Nuts
Granny Smith Apple & Parsley

Parisienne Gnocchi
Cavolo Nero, Hen of the Woods Butternut Squash & Sage

Honey Glazed Baby Parsnips
Slow Cooked Herb Polenta
Onion & Prunes

Cheese Selection
(Optional Extra Course £17)

Dark Chocolate & Orange Crèmeux
Candied Walnuts & Baileys Ice Cream

£98

Wine Flight £75

Chef Patron - Kenny Atkinson

Head Chef - Scott Black

Restaurant Manager - Rhyanne Popple