

KENNY ATKINSON

# HOUSE OF TIDES

SEASON - WINTER

JANUARY

Dashi Custard  
Textures of Jerusalem Artickokes  
Beer, Pear & Yeast

Sourdough Bread  
Whipped Toasted Sunflower Seed Butter

Cauliflower  
Coriander, Curry & Spiced Granola

Hen of the Woods  
Smoked & Pan-Roasted  
Truffled Potato Puree, Hazelnuts & Chive

Parisienne Gnocchi  
Onion, Butternut Squash,  
Parmesan & Sage

Cheese Selection  
(Optional Extra Course £17)

Dark Chocolate & Orange Crèmeux  
Coffee & Praline

£98

Wine Flight £75

Chef Patron - Kenny Atkinson  
Head Chef - Scott Black  
Restaurant Manager - Rhyanne Popple