

KENNY ATKINSON  
HOUSE OF TIDES

SEASON - SPRING - APRIL

3 COURSE LUNCH MENU

£55 Per Person

Starters

Glazed Kohlrabi  
Pearl Barley / Fermented Onion / Thyme

Cured & Confit Sea Trout  
Spring Leaves / Chive / Pink Grapefruit

Mains

Line Caught Cod  
Asparagus / Radish / Jalapeños  
Romaine Sauce

Salt Aged Yorkshire Lamb  
Saddle & Belly  
Courgette / Wild Garlic / Marjoram

Desserts

Selection of British Isles Cheese

Forced Rhubarb  
Blackcurrent Leaf / Lemon Verbena  
Pistachio

5 COURSE LUNCH MENU

£85 Per Person / £75 Wine Flight

Glazed Kohlrabi  
Pearl Barley / Fermented Onion / Thyme

Cured & Confit Sea Trout  
Spring Leaves / Chive / Pink Grapefruit

Line Caught Cod  
Asparagus / Radish / Jalapeños  
Romaine Sauce

Salt Aged Yorkshire Lamb  
Saddle & Belly  
Courgette / Wild Garlic / Marjoram

Selection of British Isles Cheese  
£18 supplement

Forced Rhubarb  
Blackcurrent Leaf / Lemon Verbena  
Pistachio

Please inform us of any allergies or dietary requirements.

Please be advised the whole table must order from the same menu. Vegetarian & Pescetarian options are available.

20% VAT is included. A discretionary 15% service charge will be added to the final bill