

KENNY ATKINSON  
**HOUSE OF TIDES**

SEASON - SPRING - APRIL

**3 COURSE DINNER MENU**

£75 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

**7 COURSE DINNER MENU**

£135 Per Person / £85 Wine Flight

Dashi Custard / Apple / Dill  
Kimchi / Brioche / Yuzu / Shiso

Scallop  
Pearl Barley / Sea Herbs / Lobster Veloute

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

Pineapple

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