

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
Smoked Lincolnshire Eel, Granny Smith Apple
Smoked Exmoor Caviar & Parsley

Northeast Line Caught Pollack
Cavolo Nero, Smoked Bacon & Butternut Squash

Salt Aged Highland Venison
Slow Roasted Saddle & Braised Shoulder
Parsnips, 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