

KENNY ATKINSON

# HOUSE OF TIDES

SEASON - AUTUMN

NOVEMBER

Roast Parsnip & Cumin Velouté  
Smoked Bacon, Candied Walnuts & Celery Leaf

Braised Ham Hock Croquette, Pickled Walnut Purée & Crispy Garlic

Sourdough Bread  
Whipped Smoked Hay Butter

Flame Grilled Lincolnshire Eel  
Cauliflower  
Apple, Rainbow Kale & Chive

Butter Poached Line Caught Pollack  
Shetland Mussels, Turnips, Sea Herbs & Parsley

Salt Aged Saddle of Yorkshire Lamb  
Boudin Blanc, Butternut Squash & Hen of the Woods

Cheese Selection  
(Optional Extra Course £17)

Dark Chocolate Pavé  
Banana Namelaka, Banana Caramel  
Roast Banana & Malt Ice Cream

£98

Wine Flight £75

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