



Dinner (Served 5.00pm - 8.30pm)

Lindisfarne Oysters, Served with Shallot & Red Wine Vinegar £3.50 (GF) or Grilled with Garlic & Herb Crumb £4

Starters

Salt & Pepper Squid, Chilli, Garlic, Baby Coriander, Sriracha Mayonnaise £9

Seasonal Soup of the Day, Sourdough (V) £7

Shetland Mussels, White Wine, Cream, Garlic, Parsley, Sourdough (*GF) £10 Or as a Main with fries £16

Greek Salad, Cucumber, Red Onion, Olives, Sun Blushed Tomatoes, Vegan Feta (VG)(*GF) £8

Grilled Whitby Kippers, Lemon, Toasted Sourdough (*GF) £9

Crispy Fried Whitebait, Samphire, Garlic Aioli £8.50

Tide Classic Prawn Cocktail, Greenland Prawns, Marie Rose, Shredded Lettuce, Wholemeal Bread & Butter (*GF) £10

Garlic Sautéed King Prawns, Garlic & Parsley Butter, Toasted Sourdough (*GF) £12

Baked Queenie Scallops, Garlic Butter, Emmental & Cheddar Crumb, Burnt Lemon £13

Mains

Pan Roasted Halibut Loin, Brown Shrimp & Caper Butter, New Potatoes, Tenderstem Broccoli (*GF) £29

8oz Ribeye Steak, Portobello Mushroom & Grilled Tomato, Watercress, Chips (*GF) £32

Roast Hake Fillet, New Potatoes, Courgettes, Chorizo, Roasted Peppers, Garden Peas & Bearnaise Sauce (GF) £26

Dressed Local Crab, Skin on Fries, House Salad, Aioli £20 (GF)

Trenchers Battered Haddock (Skin-On) or Cod, Chips, Tartare Sauce, Lemon £18

Seafood Medley - Lindisfarne Oyster Mignonette, Smoked Salmon, Prawns Marie Rose, Shell-on Prawns, Mussels, Crispy Whitebait, Aioli, Dressed Salad, Lemon, Wholemeal Bread & Butter £22

Tide Fish Pie, Cod, Smoked Haddock, King Prawns, Salmon, Parsley Sauce, Creamed Potato, Cheddar Cheese, Spring Onion, Boiled Egg (GF) £22

Chicken Breast Pan Roasted, Peas a la Francaise, Creamed Potato, Mushroom & Red Wine Jus (GF) £19

Thai Vegetable Red Curry, Sticky Coconut Rice, Crispy Onions, Chilli & Spring Onion Salad (VG)(GF) £18

Add Mixed Seafood £10

Sides

Chips or Skin-On Fries, Sea Salt (V) £4.95 **Parmesan & Truffle Fries** (V) £5.50

Tide Mixed Salad (GF)(VG) £4.95

Buttered New Potatoes, Fresh Herbs (V)(GF) £4.50

Mixed Greens, Lemon Oil (GF)(VG) £5

Sliced Bread & Butter (V) £1

Curry Sauce / Gravy / Mushy Peas (VG)(GF) £2

Peppercorn Sauce £2.95

(*GF) (*VG) Gluten Free / Vegan Available on Request

Please note, when eating Oysters, they are a living organism and some people may experience intolerance, particularly when eating for the first time or when consumed with alcohol. Please note, we use genetically modified oil.

***Allergens:** If you require information about any ingredients or allergens in our dishes, please ask a member of staff.*



Desserts

Cheesecake of the day, Seasonal Fruit £8

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream (V) £8

Tide Seasonal Sundee £8

Mixed Berry Eton Mess, Crushed Meringue, Chantilly Cream, Raspberry Sorbet (V)(*GF) £8

Warm Chocolate Brownie, Popcorn, Salted Caramel, Beacon Farm Vanilla Ice Cream (V) £8

Selection of Beacon Farm Ice Creams & Sorbet (V)(*GF) Single £2.25 Duo £4.50 Trio £6

Selection of 3 Yorkshire Cheeses, Chutney, Crackers, Grapes, Celery & Apple £10

(*GF) (*VG) Gluten Free / Vegan Available on Request

Please note, when eating Oysters, they are a living organism and some people may experience intolerance, particularly when eating for the first time or when consumed with alcohol. Please note, we use genetically modified oil.

Allergens: *If you require information about any ingredients or allergens in our dishes, please ask a member of staff.*