



CHICKEN "CORNETTO"

almond | maple | onion | chive

Sundown Chenin Blanc Viognier, South Africa

SEARED SCALLOPS & HOGS PUDDING

corn | sorrel | black garlic | bouillabaise

Ke Bonta Cortese, Italy

COFFEE & SALTBAKED HERITAGE CARROTS

cauliflower | ricotta | truffle | hazelnut | maple (VGO)

Trashumante Viura Rosado, Spain

ROASTED VENISON LOIN

blackcurrant | peach | artichoke | cherry | silver birch

Jean Didier Bush Vine GCM, Languedoc France

SORBET

LEMON VERBENA BRULEE

smoked blueberry | pistachio | basil

Château De La Peyrade Muscat de Frontignan

CHEESE COURSE +12

PETIT FOURS

with tea or coffee +2.5

80 pp

WINE FLIGHT 3OPP

Tide & Table proudly showcases works of local artists Merlyn Chesterman Woodcuts & Teyr Fine Art
All pieces are available for purchase – please ask a member of the team for details.

Please inform your server of any allergies or dietary requirements prior to ordering. Our kitchen handles a variety of allergens and operates within a shared preparation environment, therefore traces may be present. Dishes can be adapted where possible; however, this may result in changes to the advertised dish.





CHICKEN "CORNETTO" almond | maple | onion | chive 12.5

PULLED DUCK LEG BEIGNET rhubarb | beetroot | Nanny Muffet 12

SEARED SCALLOPS & HOGS PUDDING corn | sorrel | black garlic | bouillabaise 14.5

CITRUS CURED BREAM sun-dried tomato | caper | fennel | basil | honey 12

ASPARAGUS & PINE NUT TORTELLINI garlic | parsley | charcoal 12 (vgo)

ROASTED VENISON LOIN blackcurrant | peach | artichoke | cherry | silver birch 35

PORK TENDERLOIN ROULADE cashew | date | parsley | romanesco | Pedro Jimenez 30

SPICED CONFIT TROUT almond | pastis | cucumber | smoked thyme 30

ROASTED PAVE OF COD leek | fennel | horseradish | Arenkha | dill 30

COFFEE & SALTBAKED HERITAGE CARROTS cauliflower | ricotta | truffle | hazelnut | maple 28 (vgo)

LEMON VERBENA BRULEE smoked blueberry | pistachio | basil 10

BROWN BUTTER & ALMOND FINANCIER blood orange | sumac | white chocolate 10

RHUBARB & CUSTARD ginger | vanilla 10

BANOFFEE CHOCOLATE FONDANT hazelnut | rum | vanilla banana 10 (vgo)

CHEESE dried fig | sherry onion jam | radish | port soaked fruit 16

PETIT FOURS 6
with tea or coffee +2.5

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