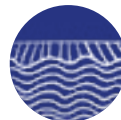




# TIDE

AT COWORTH PARK



## TO START

Home baked focaccia, lobster oil and house marmite	6
Baked and glazed oyster, Rathfinny Blanc de Blancs	8 each
Grilled scallop, buttermilk and hot sauce *	16 each
Baked Cornish crab custard, poached claw and Thai green *	16
Baked and buttered Jersey Royal potatoes, sour cream and Golden Oscietra *	10g 65
	50g 250
	125g 650

## RAW, CURED & SMOKED

Smoked eel and onion flatbread, lemon thyme	16
Line-caught sea bass, sunflowers and chilled ajo blanco *	18
Bluefin Otoro, elderflower and ginger dressing *	21

## TOSSED & DRESSED

A very British niçoise *	16
'Panzanella' salad, Isle of Wight tomatoes, grilled prawns and leafy garlic	18
Cornish crab, melon, verjus and lime *	18

## OFF THE STOVE

Devon White chicken 'shawarma', atom dressing and grilled flatbread *	28
Tempura sole, 'tartare' butter sauce *	28
Native lobster paccheri pasta, tarragon, black truffle and 72 month aged-parmesan *	65

## OFF THE COALS

Whole Cornish turbot, cooking juices 1.2kg *	110
Porterhouse steak, garden herb chimichurri *	110
Baked rice, asparagus, preserved lemon and coriander (v)	32

## ON THE SIDE

Matchstick potatoes, TIDE seasoning *	8
BBQ sprouting broccoli, tomato houmous *	8
English butter lettuce salad, rapeseed oil dressing *	8
Crispy, creamed and truffled corn *	16

## TO FINISH

Tiramisu	16
Summer pudding with elderflower cream	16
Kentish strawberries, yuzu posset and madeleine *	18

)( *Dorchester Collection*

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the TIDE team know upon placing your order.  
A discretionary service charge of 15% will be added to the bill. All prices include VAT.