



TIDE

AT COWORTH PARK



TO START

Parker House roll, crab butter and hot honey	10
Baked and glazed oyster, Beal's Farm 'nduja and pickled lime	8 <i>each</i>
Cornish squid, buttermilk and homemade hot sauce *	14
Nori hash browns, sour cream and Golden Oscietra *	10g 85
	50g 250
	125g 650

RAW, CURED & SMOKED

Cured and smoked ChalkStream trout, smoked vinegar and garden shiso *	16
Smoked eel and onion flatbread, lemon thyme	18
Dry-aged King mackerel, sunflowers, chilled green apple and dill *	18
Raw Greenstraight Scallop, tomato, vanilla and basil *	22

TOSSED & DRESSED

'Panzanella' salad, Isle of Wight tomatoes and leafy garlic (v) *	18
A very British niçoise *	21
Som tam salad with green papaya, cured ChalkStream trout and roasted peanuts	21

OFF THE STOVE

Devon White chicken 'shawarma', onion, parsley and sumac salad, goddess dressing and grilled flatbread	34
'Chip shop' battered turbot with curry sauce *	34
Portland crab rigatoni pasta with courgette, basil and aged-Parmesan *	40

OFF THE COALS

Baked rice, grilled corn, pickled lemon and parsley (v) *	28
Whole grilled sea bass, lime and caper dressing *	60
Dry-aged Côte de boeuf with garden herb chimichurri *	120
Aromatic baked lobster, coriander, lemon verbena, fennel and ginger *	Half 50
	Whole 80

ON THE SIDE

Tenderstem broccoli, sheep's labneh and fennel pollen (v) *	8
Baby gem salad, crispy shallots and sour cream dressing (v) *	8
Crispy potatoes, TIDE seasoning (v) *	9

TO FINISH

TIDE passion fruit, mango and lemon verbena 'Solero' *	18
Signature chocolate mousse, miso and kombu	18
English summer berry pavlova * <i>to share</i>	24

)(Dorchester Collection

(v) vegetarian, * gluten-free / gluten-free option available on request

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.