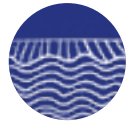




TIDE
AT COWORTH PARK



TO START

Parker House roll, crab butter and hot honey	10
Baked and glazed oyster, Beal's Farm 'nduja and pickled lime *	9 each
Cornish squid, buttermilk and homemade hot sauce *	14 each
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 hand-dived scallop, tomato, vanilla and basil *	22

TOSSED & DRESSED

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

OFF THE STOVE

Devon White chicken 'shawarma', onion, parsley and sunman salad, goddess dressing and grilled flatbread *	34
'Chip shop' battered turbot with curry sauce *	36
Portland crab farfalle 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 *	50
Dry-aged Côte de boeuf with garden herb chimichurri *	115
Aromatic baked lobster, coriander, lemon verbena, fennel and ginger	1/2 50 Whole 80

ON THE SIDE

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

TO FINISH

Coworth passion fruit, mango and lemon verbena 'Solero' *	18
Signature chocolate, miso and seaweed ganache	18
English summer berry pavlova * (to share)	28

)(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.