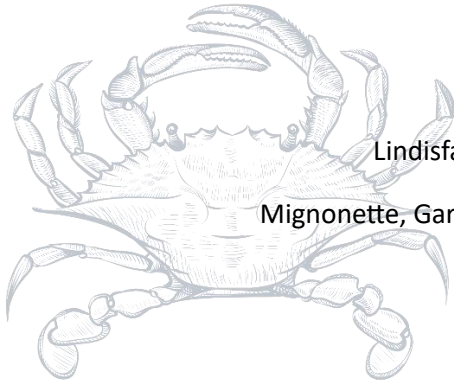




Tide – Dinner Menu

Lindisfarne Oysters – Served with your choice of dressing

Mignonette, Garlic & Parsley Butter or Poached in Champagne & Caviar (GF)

£3.50 Each – 3 for £10

Sourdough, Salted Butter £4

Lemon & Herb Marinated Olives £4 (GF,VG)

Starters

Pressed Ham Hock Terrine, Piccalilli, Toasted Sourdough, Herb Salad £9 (*GF)

Tide Prawn Cocktail, Iceberg lettuce, Tomato, Local Crab Spring Roll, Tempura Prawn £12

Classic Chunky Fish Soup, Mussels, King Prawns, Garlic Croutons, Rouille, Emmental Cheese £10(*GF)

Salt & Pepper Squid, Sriracha Mayonnaise, Chilli & Spring Onion Salad £10

Burrata & Heritage Tomato Salad, Olive Oil, Basil, Honey, Balsamic Dressing £8 (*VG, GF)

Shetland Mussels, Garlic, Parsley, White Wine Cream, Toasted Sourdough £11 (*GF)

Mains

Cod or Haddock, served with Dripping Chips, Lemon and Trenchers Tartare Sauce £19.95 (*GF)

Roast Hake Fillet, Crab & Herb Crust, Shellfish Bisque, New Potatoes, Roast Fennel £23

Half Lobster, Served with Queen Scallops, King Prawns, & Finished with Garlic & Parsley Butter. Skin-on Fries, Confit Tomato & Shallot Salad £32 (GF)

Slow cooked Pork Belly, Creamed Potato, Tenderstem Broccoli, Apple, Cider Jus £22.50 (GF)

Poached Whitby Smoked Haddock, Cheddar, Bacon & Spring Onion Mash, Poached Egg, Mustard Cream £23 (GF)

8oz Ribeye Steak, Roast Portobello Mushroom, Slow Cooked Tomato, Chips, Garlic & Parsley Butter, Watercress £30 (GF)

Wild Mushroom & Truffle Risotto, Parmesan, Herb Oil £18 (GF)(*VG)

Sides

Beef Dripping Chips £4.95

Tenderstem Broccoli, Sesame Dressing £4.95 (GF)(VG)

Skin-on fries £4.95 (GF)

Skin-on Fries, Parmesan & Truffle £5.25 (GF)

