

SUNDAY LUNCH MENU

BBD\$135.00 per person

STARTERS

CREAM OF CAULIFLOWER SOUP (V)

Truffle Oil, Hazelnuts & Chives

CHILLED SHRIMP & TOMATO SALAD

*Cucumber, Baby Gem Lettuce, Cocktail Sauce,
Fancy Tomatoes*

CRISPY FRIED CHICKEN WINGS

*Glazed in BBQ Sauce, Sweet Potato Salad,
Red Cabbage, Warm BBQ Sauce*

CHEF'S SALAD

*Mixed Leaves, Artichokes, Apples, Grapes, Creme Fraiche
Dressing, roasted Hazelnuts, Parmesan Cheese*

TIDES CAESAR SALAD

*Romaine Hearts, Creamy Caesar Dressing,
Parmesan, Focaccia Croutons*

SMOKED SALMON & HERB FISH CAKES

Dill Pickled Cucumber, Saffron Aioli & Caviar

MAINS

ROAST BEEF

*Yorkshire Pudding, Roasted Duck Fat Potatoes, Broccoli Hollandaise,
Carrot Puree, Buttered Greens, Red Wine Gravy*

SCOTTISH MUSSELS COOKED IN COCONUT MILK

Garlic, Ginger, Lime Leaf, Chili. Sweet Potato Fries

BLACKENED CATCH OF THE DAY

*Tides Jerked Sweet Potato Fishcake, Buttered Spinach & Kale, Zucchini
Ribbons, Squash & Ginger Sauce*

SLOW ROAST PORK SHOULDER

*Garlic Mash Potatoes, Beetroot, Buttered Cabbage with Sweetcorn, Apple
Puree, Cider & Mustard Cream Sauce*

ROAST CHICKEN BREAST

*Parmesan & Black Pepper Gnocchi, Grilled Peppers, Peas, Parmesan
Cream Sauce, Crispy Prosciutto Ham*

SRI LANKAN PUMPKIN & COCONUT CURRY (V)

Scallions, Chili, Cilantro, Wild Rice, Mango Chutney & Poppadoms

DESSERTS

WARM BRAMLEY APPLE & ALMOND TART
Cinnamon Ice Cream

BREAD & BUTTER PUDDING
Crème Anglaise, Plum Pudding Ice Cream

SPICED STICKY TOFFEE PUDDING
*Butterscotch Sauce, Caramelized Bananas,
Roasted Pecan Nuts, Vanilla Ice Cream*

WARM CHOCOLATE & PISTACHIO SPONGE CAKE
White Chocolate, Raspberry & Chocolate Sorbet

TIDES CARROT CAKE
*Caramelized Confit Orange, Walnut & Pecan Parline,
Spiced Cream Cheese*

TIDES SOFT SERVE ICE CREAM
Fresh Strawberries, Roasted Nuts, Caramel Sauce