



TIDEHOUSE™

MORNING MENU

FULL ENGLISH £14

bacon, sausage, toast, egg, tomato

+ £2 Hashbrowns | baked beans | black pudding | mushrooms

LOADED SOUR DOUGH

EGGS BENEDICT

8 hour slow cooked ham hock £12.95

PROPER BEANS ON TOAST

Tidehouse style – slow cooked haricot beans in passata sauce £8.95

EGGS ROYALE

House cured salmon, baby spinach, poached hens egg, topped with hollandaise and fresh herbs £14.50

Oyster mushroom, baby spinach with a hint of nutmeg £9.95
add a poached egg £2

PANCAKES

AMERICAN STYLE WARM PANCAKES £9.50
choose either –

Smoked Tamworth pork belly & local honey

or

Hedgerow berry compote and greek yoghurt

FRUITS AND GRAINS

Hedgerow berry coulis & honey yoghurt & oatmeal £6.50

Toast and jam £4.95

Porridge with hazelnut granola, honey & banana £6.50

COUNTER

HOUSEMADE FLAPJACK

Poppy seed and cranberry £2.95

SAUSAGE ROLL

Warm rosemary & tamworth pork £4.50

BACON OR SAUSAGE SANDWICH £6.95

hash browns £4.50
*ketchup

HOT DRINKS

Nespresso ristretto £3.50

Caffe caramello £3.50

Pumpkin spice latte £4

Gingerbread latte £4

Vanilla latte £3.50

+ ALL THE CLASSICS



Tell our team about your allergies and dietary requirements before ordering.
(*GF) - can be adjusted to be gluten free on request
(*G) - contains gluten / (NUT) - NUT

NIBBLES

Nocellara olives **£5.50** Crispy smashed new potatoes **£5.50** Fries **£4.95**
Padrón peppers **£5.50** Truffle and parmesan fries **£5.95** Sweet fries **£4.95**
Focaccia and sour dough bread basket (*G) **£6**

CHARCUTERIE

Mixed Meat Board with House Pickles,
Focaccia (*GF) **£28.95**

Individual meats, house pickles,
focaccia, per 60g (*GF) **£8.50**

Wild fennel saucisson
Summer herb salami
Lamb + lemon salami
Rosemary + garlic saucisson
Port + lemon saucisson

Cheese Selection £12.95
Gruyere, Kingcott Blue, Baron Bigod,
Ashmore Smoked Cheddar

FISH COUNTER

Potted Ramsgate crab, with Yuzu Mayo
and Tidehouse focaccia (*GF) **£15.00**

Maldon rock oysters **£3.00 each**
-Shalioit vinegar
-Lemon
-Tabasco

King shell on prawns, Brandy Mary rose
sauce (*G) **£8.50**

*Our menu celebrates locally caught seafood
and coastal flavours, simply prepared and
served with care. From the fish counter to
the stove, expect dishes that honour the
ingredients and the shoreline we call home.*

FROM THE STOVE

Crispy Salt and Pepper Squid,
Yuzu Mayo, Fresh Herbs (GF) **£11**

Spiced Pumpkin Soup with Pumpkin Dukka
and Sourdough **£8.95**

Wild Mushroom Arancini, Truffle Mayonnaise
with Shaved Parmesan (GF) (Vegetarian) **£11**

Braised Beef Cheek with Horseradish Mash and
Crispy Cavolo Nero **£18.50**

Smoked Haddock Chowder, Samphire, Sourdough
(*GF) **£8.95**

Seared Rye Bay Scallops, Smoked Pea Sauce,
Black Pudding Crumb **£15**

Kentucky Fried Buttermilk Crispy Cauliflower,
Sriracha Mayonnaise (Vegetarian) **£8.95**

Tidehouse Roasted Red Pepper Hummus, Crispy
Chickpeas, Charred Sourdough (*GF) **£9.50**

Autumn Truffle Gnocchi, Roasted Pumpkin Puree,
Parmesan, Sage (Vegetarian) **£11.00**



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TIDEHOUSE
DAILY SPECIALS

Tamworth smoked ham hock terrine, served with
Tidehouse piccalilli & charred grain and hearth
sourdough **£9.00**

Ramsgate crab arancini, served with yuzu mayo
£12.00

6-8 ounce sussex aged fillet of beef, crispy
seaweed onion rings , celeriac puree, red wine
sauce, truffle parmesan loaded Dauphinoise **£34**

Add garlic king prawns £5
Add Poached lobster tail £14

Sweet potato, coconut, and chilli soup, served
with sourdough bread **£8.95**

Pan fried roast pork, with burnt apple puree,
apple and spring onion vinaigrette, charred
carrot and red wine sauce **£20**

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TIDEHOUSE™

SUNDAYS

NIBBLES

fresh cockles in vinegar **£5.95**

Nocellara Olives **£5.50**

Maldon Rock Oysters Each **£3**
Shallot Vinegar | Lemon | Tabasco

Tidehouse Roasted Red Pepper Hummus, Crispy
Chickpeas, Charred Sourdough (*GF) **£9.50**

Focaccia and Sourdough Bread Basket (*G) **£6**

STARTER

Spiced Pumpkin Soup with Pumpkin Dukka and Sourdough **£8.95**

Mixed meat board, house pickles, focaccia **£9.50** (*GF)

Folkestone Seared Rye Bay Scallops, Smoked Pea Sauce,
Black Pudding Crumb **£15**

Ramsgate crab arancini, served with yuzu mayo **£12.00**

MAINS

Smoked Haddock Chowder, Samphire, Sourdough or Fries **£15** (*GF)

Shetland Steamed Mussels – Choice of White Wine and Garlic Sauce or
Steamed in Sriracha Sauce, Skinny Fries or Sourdough.
Starter £10/Main £15

Autumn Truffle Gnocchi, Spiced Pumpkin Puree, pumpkin dukka Parmesan, Sage **£11**
(Vegetarian)

Braised beef cheek with horseradish mash and crispy Cavallaro **£18**

ROASTS

Farmwood Chicken Breast **£22.50**

Slow-cooked marshside leg of lamb **£22.50**

Slow Roasted Pork **£22.50**

Slow Roasted Beef **£22.50**

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*Served with Yorkshire pudding, buttered greens, glazed
carrots, celeriac purée, Tidehouse gravy*



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SWEET

Banana and praline frozen parfait, butterscotch
sauce, brûléed banana
(nuts) **£7.50**

Tidehouse Sticky Toffee Pudding with a
toffee sauce, clotted cream ice cream
(veg) **£8.95**

Raspberry sorbet, crushed meringue, berry couli
(DF/GF) **£5**

Lemon and cherry posset, Tidehouse shortbread
£7.95

Cheese Selection £12.95

Gruyere, Kingcott Blue, Baron Bigod,
Ashmore Smoked Cheddar