



BREAKFAST MENU

Please let our team know about any allergies and dietary requirements before ordering.

*(*DF) - can be adjusted to be dairy-free on request*

*(*GF) - can be adjusted to be gluten-free on request*

*(*G) - contains gluten / (NUT) - contains nuts*

Overnight Oats, Poached Honey Dew Melon (DF)	£8.00
Chocolate and Chia Seed Pudding, Summer Berries	£8.00
Greek Yoghurt, Honey, Granola (NUT*)	£8.00
Tidehouse Full English	£14.50
Sausage or Bacon Bap (DF) (GF)	£10.00
Eggs Benedict	£12.00
Eggs Florentine	£12.00
Eggs Royale	£12.95
Crushed Avocado and Dukka Spiced Eggs (GF*) (NUT*)	£12.50
Belgian Waffle, Bacon, Maple Berries	£12.50



Please let our team know about any allergies and dietary requirements before ordering.
(D) - Contains Dairy. (*DF) - can be adjusted to be dairy-free on request.
(*GF) - can be adjusted to be gluten-free on request. (G) - contains gluten.
(NUT) - contains nuts. (VG) - vegan.

ON THE COUNTER

11AM-4PM

Flapjacks (G/D)	£5.00	Sweet Muffins (G/D)	£5.00
Vegan Rolls (VG)	£5.00	Sausage Rolls (G/D)	£5.00
Nocellara Olives (NUT/GF/VG)			£5.50

SNACKS

Oysters (DF)(GF)	£3.50
Croquettes (G/D)	£5.00
Smoked Trout Scotch Eggs (G)	£5.00
Hot Honey Glazed Spicy Mozzarella Sticks with Tomato Puree (D)	£9.00
Avocado Roll, Salmon & Rocket (GF)	£11.00

DESSERTS

Lemon Tart (D/G)	£9.00
Tiramisu (D/G) *contains alcohol	£12.00
Classic Brownie, Vanilla Ice Cream (D)	£10.00
Biscoff Cheesecake (GF/D)	£9.00
Cheese Board	£12.95

MAIN MENU



TIDEHOUSE

Please let our team know about any allergies and dietary requirements before ordering.
(D) - Contains Dairy. (*DF) - Can be adjusted to be dairy-free on request. (*GF) - Can be adjusted to be gluten-free on request.
(G) - Contains gluten. (NUT) - Contains nuts. (VG) - Vegan.

TO SHARE

Fish Platter: £12.95pp (*GF)

Fresh Oysters, Shell-on Prawns, Smoked Salmon, Anchovies & Cockles with Toasted Sourdough and Marsh Samphire.

Charcuterie Board: £12.95pp (D)

A selection of cured meats with house pickles & cheese.
-Canterbury Goat, Baron Bigod and Ashmore.

SMALL PLATES / STARTERS (You decide!)

AMPLE

GENEROUS

(Hearty enough to be a main)

Crab & Avocado Salad (*GF)	£12.50	£18.50
Char Siu Cod Skewer (G)	£12.50	£18.50
Blowtorched Mackerel, Beetroot & Horseradish (D)	£10.50	£15.75
Crispy Maple Pork Belly, Onion Jam, Crackling	£10.00	£15.00
Stuffed Mushroom, Sourdough & Salad (D/*GF)	£8.00	£14.00
Spicy Garlic & Chilli King Prawns with Toast (*DF/*GF)	£10.00	£15.00
Burrata, Hazelnut Pesto & Peach (D/NUT)	£12.00	

MAINS

SIDES

Ratatouille with Romesco Sauce & Basil Pesto (NUT/D/*VG)	£18.00	Heritage Tomato Salad (*GF/VG)	£5.00
Skate Wing, Chicken Butter Sauce & Samphire (D)	£24.50	Parmesan Fries	£5.50
Sea Bass, Charred Lemon, Asparagus & Tomato	£25.00	Fries (VG)	£5.00
Sirloin of Beef, Pomme Anna, King Oyster Mushroom, Grilled Tomato & Chimichurri (*D)	£30.00	Sweet Potato Fries (VG)	£5.00
Battered Fish of the Day, Mushy Peas, Curry Sauce & Hand Cut Chips (GF)	£24.00	Chilli Cheese Fries (D)	£7.00
Bacon & Cheddar Cheese Burger, Fries & Salad (*DF/GF)	£19.00	Broccoli	£5.00
Gnocchi with Pesto & Summer Vegetables (*DF/VG/G/NUT)	£16.00		
Crispy Chicken Breast Caesar Salad (*GF/*D)	£18.00		



TELL US WHAT
YOU THOUGHT!

SUNDAY MENU



Please let our team know about any allergies and dietary requirements before ordering.

(*DF) - can be adjusted to be dairy-free on request (*GF) - can be adjusted to be gluten-free on request. (*G) - contains gluten.

(NUT) - contains nuts (VG) vegan

TO SHARE

Charcuterie Board £28.95

Salami, Prosciutto, Coppa, and Bresaola with House Pickles.

Fish platter: £28.95

Fresh Oysters, Shell-on Prawns, Smoked Salmon, Anchovies and Cockles with Toasted Sourdough and Marsh Samphire

Cheese Board £28.95

Baron Bigod, Kelly's Canterbury Goat, Ashmore Cheddar, and Kentish Blue with Crackers Grapes and Celery

Nocellara Olives £5.50 (N/GF/VG)

Mixed Nuts £5.50 (N/GF/VG)

STARTERS

Crab and Avocado Salad (*GF)	£12.50
Heritage Tomato Salad (*GF/VG)	£10.00
Char Siu Cod Skewer	£12.50
Gambas Prawns, Chilli and Fennel Seed Purée (*DF) (*GF)	£10.00
Blowtorched Mackerel, Beetroot and Horseradish	£10.50

MAINS

Gnocchi, with Summer Vegetables (*DF/V)	£18.00
Fish of the day with Burnt Butter and Caper Dressing	£25.00
Roast Chicken, Sage and Onion Stuffing	£24.00
Roast Pork Belly, Apple Sauce	£24.00
Roast Topside of Beef, Horseradish Cream	£27.00

SIDES

Grilled Hispi, Garlic Butter	£5.00
Fries (Parmesan and Sweet Potato option)	£5.00
Cauliflower Cheese	£5.00
Bitter Leaf Salad (VG)	£5.00
Corn On The Cob, Red Onion Butter	£5.00

Our roasts come with honey-roasted parsnips and carrots, broccoli, cauliflower cheese, braised red cabbage, and Yorkshire puddings.