

Welcome ...

to The Tilbury, an elegant Pub located in the picturesque village of Datchworth, close to Hertford, Welwyn, Knebworth & Stevenage. Opened in October 2006, The Tilbury has undergone a sympathetic renovation to provide local diners and visitors to the area an environment that we hope to become a country retreat, where you can relax, unwind and enjoy our sensational cooking. Owned by Chef Paul Bloxham & Paul Andrews, The Tilbury offers great traditional British dishes with a distinctive twist in its comfortable, rustic surroundings, sheltered alfresco terrace and wonderful gardens. The Tilbury is truly a rare gem in the Hertfordshire countryside, whether you are looking to enjoy lunch with friends, an intimate dinner or a family meal.



The Tilbury has a passion for Seasonal and Regional British Foods. So much so our menus reflect this with the ingredients used to assemble each dish. Reducing food miles to a minimum and supporting the region as much as we can is an ethos, which we feel is paramount to our continued success and by doing this we make sure there isn't any compromise in quality. Is this possible? Yes it is! If you look at Herts, the surrounding counties and indeed the UK as whole, it's awash with great ingredients. Chickens from Essex, Belted Galloway & South Devon beef from the local Farms, perfectly aged to a minimum of 30- days by our master butcher, Jeff. Fresh vegetables and fruits from farms in the Anglian region, beautiful free-range pork from Great Dunmow & Gloucester Old Spots from up the road, the most succulent ducklings from Saffron Walden, tender lamb from along the A10, oysters from Colchester even chilies from Pottton and watercress from Whitwell. Our philosophy continues with our fish where we will only buy from reliable and ethical sources. As well as sourcing regionally, we make sure we buy the Best of British and beyond, like salt marsh lamb from Wales, Herefordshire beef, Herdwick lamb & Mutton, Langoustines, Lobsters & mussels from bonnie Scotland, crab from Weymouth, a monthly shop at national & French markets ensures everything we have missed is covered, so with ingredients of this quality it thankfully allows us the opportunity to share our culinary mission statement with you..... 'the simplest things when done properly with superb ingredients can be truly outstanding' and this only with the help of



our friends who supply us. This year we have installed our own smokehouse where we produce our own smoked produce like organic salmon, trout, eels, chickens, butter, vegetables, black puddings and charcuterie

Paul Bloxham & Paul Andrews – Tin Pot Inns Ltd