

# The Tilbury, Datchworth

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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 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, the most succulent duckings from Saffron Walden, tender lamb from along the A10, oysters from Colchester even chillies from Potton and watercress from Whitwell. Our philosophy continues



Jim our Mushroom Picker & Ben Crick – Head Chef

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, Hertfordshire beef and langoustines from Bonnie Scotland, Shetland mussels and smoked salmon, a monthly shop at Rugis market in Paris 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.

Thank- You

Paul, Paul and Ben