

Daily Market Menu (Example)

Chargrilled Squash, Chilli, Sesame & Coriander Shoots

Free Range Chicken Liver Parfait, Spiced Onion Relish

Local Crayfish Raviolis & Melting leeks

Cured Duck, Crispy Duck Egg & Puy Lentils

Home Smoked Organic Salmon, Crème Fraîche, Pepper & lemon

Chicory & Bingham Blue Tart, Baby Beetroot Relish

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Artichoke, Spinach & Goats Cheese 'Crepini', Wild Garlic Succotash

Poached Plaice Fillets, Cockles, Mussels, Bacon & Parsley

Corneybury Farm Onglet Steak & Chips, Shallot Gravy

Banham Chicken 'In A Jar' Wild Mushrooms, Merlot & Potato Puree

Braised Shoulder Of Herdwick Mutton, Cauliflower Cous Cous, Harissa

Beer Battered Market Fish, Maris Piper Chips & Homemade Ketchup

Your Choice Of Roast (Sundays Only) Fully Garnished

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Classic Apple Crumble, Malted Milk Ice Cream

Vanilla Burnt Cream, Quince Jam, Shortbread

Banoffee Profiteroles

Jelly & Ice Cream, Crispy Rice Marshmallow

Glazed Lemon Tart, Seville Orange Marmalade Ice Cream

Plate Of British Cheese in perfect condition

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Lunch (Mon to Sat) & Dinner (Mon to Fri)

13.95 Two Courses - 17.95 Three Courses

Sunday Lunch 14.95 One Course 19.95 Two Courses - 24.95 Three Courses

# Menu 15<sup>th</sup> March 2010

(Example)

## "OUR PUB CLASSICS"

Our Own Cured Gammon, Pineapple,

Egg & Chips 11.50

Local Steak Frites, Shallot Gravy 13.95

Beer Battered Fresh Market Fish, Chips, Mushy

Peas & Homemade Ketchup 13.95

Old Spot Sausages, Mash & Mustard Sauce 11.95

Pie Of The Day, Greens & Mash 10.95

Steamed Shetland Rope Grown Mussels,

Chips & Mayonnaise 13.95

The Tilbury Burger, Crispy Onion Rings 9.95

Freshly Made Pasta Of The Day 9.95

Ox Liver, Bacon, Mash & Onions 10.95

Available Lunchtimes & Monday To Friday Evenings

# Menu 15<sup>th</sup> March 2010 (Example)

Box Of Freshly Baked Bread & Olives 3.50

Seared Scallop, Chorizo & Jerusalem Artichoke Brushetta 8.95

Free Range Chicken Liver & Foie Gras Parfait, Onion Relish 7.95

Local Vegetable Minestrone, Rocket pesto & Homemade Focaccia 5.50

Seared Cornish Mackerel, Sweet & Sour Rhubarb, Baby Mesclun 6.75

Home Smoked Clare Island Organic Salmon, Sour Cream, Shallots & Capres 8.95

Cured Telmara Duck Pastrami, Watercress, Orange & Lentils 9.50

Chicory & Bingham Blue Tart, Baby Beetroot Relish 6.50

Local Beef Tataki, Coriander Shoots & Ponzu Dressing 8.95

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Herdwick Lamb Rack, Cauliflower Cous Cous, Chermoula Vegetables 17.50

Simply Dressed Whole Weymouth Crab Salad, Green Goddess Dressing 14.95

Roast Rock Bass, Cockles, Mussels, Bacon & Tomato & Garlic Confit 15.95

Artichoke, Field Mushroom & Squash 'Crepini' Yogurt & Cumin 12.50

Local Grass Fed South Devon Breed Ribeye Steak, Béarnaise Sauce & Chips 18.95

Guinea Fowl In A Jar, Sauerkraut, Chargrilled Country Bread 15.50

The Tilbury's Plate of Old Spot Pig 16.95

Risotto Milanese & Mozzarella Croquettes, Spinach & Perky Tomato Salsa 11.95

Poached Megrim Sole, Jersey Royals, Chives & St Georges Mushrooms 19.95

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Classic Apple Crumble, Malted Milk Ice Cream 5.95

Chocolate Pot, Homemade Mini Doughnuts, Iced Praline 6.50

Vanilla Burnt Cream, Quince Jam, Shortbread 5.95

Jelly & Ice Cream, Crispy Rice Marshmallow 5.95

Sticky Toffee Pudding, Butterscotch & Vanilla Ice Cream 5.95

Glazed Lemon Tart, Seville Orange Marmalade Ice Cream 6.50

Baked White Chocolate Fondant, Passion Fruits.....6.95

Plate Of British Cheese in perfect condition 8.50

Our Pub Classics Are On The Blackboards