

5TH BIRTHDAY
'RETURN OF THE CLASSICS'
TASTING MENU

(Dinner only last orders 8.30pm)

August 2015

Tom's first crème brûlée & never one to stick to the norm, a savoury creation with crab was conjured!

Crab crème brûlée

Fennel Martini

March 2014

From the minds of three drunk men (Tom, James & Chas), a Tilbury original was born.

Rabbit & carrot cake

Viognier, Domaine de Vedilhan

January 2014

Vlad's legendary curry sauce had a tumultuous beginning nearly ending up in the bin! It now sits firmly as a Tilbury favourite, used time & time again.

Halibut, Vlad's curry sauce, crispy onion

Picpoul de Pinet, l'Ormarine, France

March 2016

Tom's favourite main course creation & James's favourite dish to eat!

Beef & onions

Chateau Mayne-Vieil Fronsac, France

January 2018

With our pastry chef Katie off duty, two lost chefs took their hands to this dessert's creation...

Pineapple & lime sorbet, pineapple tartare, coconut

Pina Colada

November 2014

This dessert sits firmly as Ashima's favourite Tilbury dessert & was Tom's first venture into the sweet side!

Amaretto panna cotta, cherry Bakewell croquette

Grange Neuve, Monbazillac, Dordogne, France

£50 per person

£35 drink flight

To be ordered by whole table

Bain & Bridges at The Tilbury

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v) vegetarian