

Sample DESSERTS

Chocolate, coconut & lime terrine £6.50

Floating island £6.50 (N)

Tilbury Eton mess £7.50

Steamed peanut butter & jam sandwich, ice cream, jam sauce £7.50 (N)

Dawlicious local ice cream, 3 scoops £5.00

Chocolate, milk, cherry, rhubarb & custard, toffee fudge

Selection of 3 artisan cheeses, onion chutney, biscuits £8.00

Add additional cheese £2.00

COFFEE £3.20

Americano, espresso, double espresso, cappuccino, latte, macchiato

LIQUEUR COFFEE £6.50

Whiskey, Brandy, Tia Maria, Baileys, Cointreau, Disaronno

TEA & INFUSIONS £2.90

English breakfast, earl grey, camomile, peppermint, fresh mint, green

Whisk(e)y & Brandy	25ml	Liqueur	50ml
Jamesons 40%	£3.50	Baileys 17%	£5.00
Chivas Regal 40%	£4.00	Grand Marnier 40%	£6.50
Glengoyne 10yo 40%	£5.00	Cointreau 40%	£6.00
Highland Park 12yo 40%	£5.00	Drambuie 40%	£6.50
Dalwhinnie 15yo 43%	£5.00	Tia Maria 20%	£5.00
Lagavulin 16yo 43%	£7.00	Disaronno (25ml) 28%	£3.00
Laphroaig 10yo 40%	£5.00	Kings Ginger (25ml) 41%	£3.50
Nikka 'Whiskey from the barrel' 51.4%	£6.00	Pernod (25ml) 40%	£3.00
Makers Mark 45%	£4.00	Fernet-Branca (25ml) 39%	£4.00
Courvoisier VS 40%	£4.00	Edinburgh Gin Pomegranate & rose	£6.00
Courvoisier VSOP 40%	£5.00	Edinburgh Gin Plum & Vanilla	£6.00
Janneau VS Armagnac 40%	£5.50	Edinburgh Gin Elderflower	£6.00
Somerset Cider Brandy 40%	£6.00		

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

CHEESE

Lemon Fruit Roll – *Swiss – Cow’s milk- pasteurised- soft*

A very light & clean cheese, a perfect way to start an interesting, diverse cheese board. With an oat biscuit it’s just like a cheesecake!

La Bousse – *Swiss – Cow’s milk- unpasteurised – soft*

A classic soft rind cheese, it has a slight acidity which balances perfectly with its long creamy finish.

Mayfield – *Sussex, UK – Cow’s milk – pasteurised – semi hard*

The British answer to a great quality Emmental. The taste is creamy, slightly sweet & nutty, with a lovely bouncy texture.

Provolone – *Italy – Cow’s milk – pasteurised – semi hard*

Often overlooked as a cheese board contender, this traditionally made stretched cured provolone has a great depth & long finish.

Murcia Al Vino – *Spain – Goat’s milk- pasteurised- hard*

A punchy hard goat’s cheese, it’s red wine wash gently permeates throughout the cheese. It has fruity, buttery & slightly salty characteristics.

Pont l’evêque – *France – Cow’s milk – pasteurised –soft*

This is a classic washed rind Norman cheese, one of the oldest still in production. Due to the wash rind it has a punch, yet still delivers a lovely creamy texture.

Grazalema – *Spain – Ewe’s milk – pasteurised – hard*

A complex cheese. With its wheatgerm roll it is very savoury & punchy, with slight hints of caramel, taking on a blue cheese finish.

Reypenaer XO – *Netherlands – Cow’s milk – pasteurised – hard*

This is a very serious Gouda, aged for 3 years, it has layers of flavour that are nutty & caramel, finishing almost beefy & savoury.

Yorkshire Blue – *Yorkshire, UK – Cow’s milk – pasteurised – soft blue*

A creamy blue with great texture, a little buttery, with some sharpness to balance.

Murgu – *Swiss – Cow’s milk – unpasteurised – soft blue*

This is a punchy, strong, salty & outrageous blue cheese. Being a curd stacked blue its blue veining only slowly appears when it is cut & reacts with oxygen.

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