

DESSERTS

- Frozen toffee apple crumble £6.50
Black forest brownie £6.50
Satsuma & Cointreau jelly, cranberry sorbet, aerated custard £6.50
Figgy toffee pudding, milk ice cream £6.50
Dawlicious local ice cream, 3 scoops £5.00
Chocolate, milk, cherry, coconut, 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
Nikka 'Whiskey from the barrel' 51.4%	£6.00	Kings Ginger (25ml) 41%	£3.50
Makers Mark 45%	£4.00	Pernod (25ml) 40%	£3.00
Courvoisier VS 40%	£4.00	Fernet-Branca (25ml) 39%	£4.00
Courvoisier VSOP 40%	£5.00	Edinburgh Gin Raspberry	£6.00
Janneau VS Armagnac 40%	£5.50	Edinburgh Gin Plum & Vanilla	£6.00
Somerset Cider Brandy 40%	£6.00	Edinburgh Gin Elderflower	£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

Heidelbeere Fruchterolle - *Cheshire, UK- Cow's milk - unpasteurised -soft*
Soft Swiss cheese roll in pepper & blueberry fruit flavoured

Vieux Honfleur -*Normandy, France - Cow's milk-unpasteurised-soft*
A delicate, bouncy soft cheese, cider ripened and coated with herbs & mint

'Die Rose der Sebi' Rahmkase-*Austria- Cow's milk-pasteurised-semi-soft*
Heumilch milk pressed cheese, 2 month maturation

Charcoal Cheddar - *UK - Cow's milk - pasteurised - hard*
English cheddar mixed with charcoal

Owd Timer - *UK - Cow's milk - pasteurised - hard*
Punchy Lancashire, hard and crumbly cheese

Bleu des Neiges - *North Cantel, France -Cow's milk-unpasteurised- soft blue*
A delicate, creamy & supple, edible white rind recalls the colour of snow

Fior D'Arancio - *Italy - Cow's milk - unpasteurised - alcohol - semi-soft blue*
An Italian blue cheese, 2 years aged soaked in Fior D'Arancio (a sweet white wine) coated in dried orange rind

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