

DESSERTS

- Amaretto panna cotta, Bakewell croquette £6.50
Chocolate & cherry brownie, cherry ice cream £6.50
Steamed bread pudding, dark chocolate custard £6.50
Pineapple & coriander tartare, lemon sorbet, coconut £6.50
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

WINTER WARMERS £5.50

Brandy, apple & ginger - Rum & spiced almond milk

(available alcohol free for £3.50)

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

Delice de Cremier - French - Cow's milk- pasteurised- soft

A luxurious triple cream Burgundian soft cheese, it is delicate with a slight lemony acidity due to the crème fraiche element of cream.

Trufflyn - French - Goats milk- unpasteurised - soft goat

A classic French style ripe goats cheese with a central filling of winter black truffle.

Vacherin Fribourgeois - Swiss - Cow's milk - unpasteurised - semi soft

A traditional Swiss made cheese, it has a slightly acidic character, buttery texture and a long complex nutty finish.

Cumin Gouda - Holland - Cow's milk - pasteurised - hard

Classic matured gouda delicately infused with cumin seeds, which leaves a subtle spice note.

Smoked Godminster - Somerset, UK - Cow's milk- pasteurised- hard (V)

A great example of smoked cheese, the smoke is prominent without overpowering, the finish of the cheese is buttery and melts in the mouth.

Talagio - Italy - Cow's milk - pasteurised - semi soft

A beautiful quality washed rind cheese, soft creamy texture and great depth of flavour from its aged washed rind.

Shorrocks Lancashire Bomb - Lancashire, UK - Cow's milk, pasteurised, crumbly

Deep flavoured crumbly Bomb, it has a creamy long savoury finish.

Fourme D'Ambert - France - Cow's milk, unpasteurised, Semi soft blue

One of Frances oldest and most famous blue cheeses, dating back to Roman times. It is a classic, creamy and salty blue cheese.

Amaretto Blue Cheese - Italian - Cow's milk, Unpasteurised, semi hard blue

This is an intensely rich blue cheese, hard but creamy in texture and a slightly sweet finish from its time soaking in amaretto.

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