

## Sample Menu

### DESSERTS

Chocolate, coconut & lime terrine £6.50

Floating island £6.50 (N)

Tilbury Eton mess £7.50

Raspberry & white chocolate baked custard £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

<b>Whisk(e)y &amp; Brandy</b>	<b>25ml</b>	<b>Liqueur</b>	<b>50ml</b>
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.

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