

DESSERTS

Chocolate & cherry brownie, cherry ice cream £6.50

Hot Toddy jelly, lemon sorbet, granola £6.50

White chocolate & passion fruit set cream, white chocolate crumb £6.50

Dawlicious local ice cream, 3 scoops £5.00

Brownie, 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

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

Chilcote Brick- *Staffordshire, UK- Goat's milk- unpasteurised- soft*

Light and fresh with a lactic core, and delicate yeast-like rind which adds a herbaceous note.

Admiral Collingwood- *Wooler, UK- Cow's milk- unpasteurised- semi-soft*

The rind is washed in Newcastle Brown Ale & the cheese is aged for up to 10 months. It has buttery savoury undertones, complex aftertaste.

Sparkenhoe Red Leicester- *Upton, UK- Cow's milk- unpasteurised- hard*

A traditional Red Leicester, a true revival of a fabulous cheese, nutty, sweet with a citrus finish. Matured for 6 months

Hereford Hop- *Gloucestershire, UK - Cow's milk- pasteurised- hard*

A rather special cheddar style cheese coated in toasted hops. Mild, buttery and lemony, it's slightly bitter and crunchy on the outside with a yeasty, beery tang.

Gruyere Alpage- *Switzerland- Cow's milk- unpasteurised- hard*

Aged for 12 months. The flavour is rich & buttery with a firm granular paste that offers a sweet nutty finish.

Lancashire Blue- *Lancashire, UK- Cow's milk-pasteurised-soft*

A mild, soft, blue-veined cow's milk cheese.

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