

Sample

MAY MENU

SNACKS

- Olives £4.00 (V)
Selection of bread, rapeseed oil, balsamic £4.50 (V)
Cod scampi, crispy chorizo, piri piri mayo £6.50
White chocolate & peppercorn hummus, anchovy toast £4.50

STARTERS

- Spring green & mint soup, bread £6.50 (V)
Cured lamb, lamb scrumpet, asparagus, green sauce £8.50
Softshell crab, crab kedgeree, soft boiled egg £9.50
Tomato tartare, heritage tomatoes, goats cheese £8.50 (V *without mousse*)
Cod & sea trout croquettes, smoked cod roe puree, pickled baby veg £8.50
Rare Wagyu beef, Stilton Waldorf, candied walnuts £8.50 (V)

PUB MAINS

- Fish & chips, mushy peas, tartar sauce £15.50
Tilbury bacon cheese burger, fries, coleslaw, pickles £15.50
Beer battered English halloumi, fries, mushy peas, tartar sauce £13.50 (V)
Heritage tomato & bread salad, crispy egg, goats cheese & herb dressing £12.50 (V)
Chicken, bacon & mozzarella parma burger, fries, coleslaw, pickles £15.50
Sirloin steak, chips, cucumber, watercress & blue cheese salad £22.50
Add Tilbury steak sauce £3.00

MAINS

- Carrot & coriander polenta, heritage carrots, cobnut & carrot top pesto, feta £16.50 (V)
Cured pork, squid ink rice, coconut, lime & prawn sauce £19.00
Salmon fillet, soft shell crab, crab & lobster bisque, shrimp doughnut £22.50
Brill, fondant potato, roast chicken & burnt butter sauce, crispy chicken wings £22.50
Lamb belly, lamb & goats cheese crispy meatball, champ, jus £21.50
E4Guinea fowl breast, crispy guinea fowl slider, confit wing slaw, asparagus fries, guinea fowl mayo £22.00

SIDES - Each £3.50

- Fries, chips, new potatoes, mixed vegetables, coleslaw, cucumber, watercress & blue cheese salad

Bain & Bridges at The Tilbury

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v) vegetarian
Our game is locally sourced, as careful as we are it may still contain shot. 10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge

Soft Drinks

Coke Zero / Diet Coke / Lemonade	£2.95
Lime / Blackcurrant & soda	£1.75
Frobisher Orange / Apple / Cranberry	£2.95
Tomato Juice / Pineapple Juice 250ml	£2.95
Appletizer 275ml	£2.95
Elderflower 275ml	£2.95
Bottle Coke / Coke Zero / Diet Coke 330ml	£3.50

<u>Frobisher Fusions - 320ml</u>	£2.95
Raspberry & apple	
Apple & mango	
Orange & passionfruit	

<u>Frobisher Classic - 320ml</u>	£2.95
Sparkling apple, pear & elderflower	
Sparkling raspberry	
Sparkling St. Clements	

<u>Fever Tree mixers - 200ml</u>	£2.25
Fever Tree tonic	
Fever Tree tonic <i>naturally light</i>	
Fever Tree Aromatic tonic <i>naturally light</i>	
Fever Tree Elderflower tonic <i>naturally light</i>	
Fever Tree Mediterranean tonic <i>naturally light</i>	
Fever Tree Ginger ale <i>naturally light</i>	
Fever Tree Ginger beer <i>naturally light</i>	
Fever Tree Lemon tonic <i>naturally light</i>	

<u>Schweppes 1783 mixers - 200ml</u>	£2.25
Schweppes 1783 tonic water	
Schweppes 1783 light tonic water	
Schweppes 1783 cucumber tonic water	

Beer & Cider

<u>Draught</u>	Pint
Brakspear Bitter 3.4%	£4.25
61 Deep Pale Ale 3.8%	£5.10
Revisionist Larger 4%	£5.10
Birra Moretti 4.6%	£5.50
Malthsmith's American IPA 4.6%	£5.50
Aspall - Harry Sparrow 4.6%	£5.10

<u>Bottles</u>	330ml
Corona 4.5%	£3.90
Peroni Nastro Azzurro 5.1%	£3.90
Daura Gluten Free 5.4%	£4.10
Brewdog Nanny State 0.5% low alcohol	£4.25
Becks Blue - non-alcoholic	£3.75
Old Mout Cider 500ml 4%	£4.95
Kiwi & lime	
Strawberry & Pomegranate	
Pineapple & Raspberry	
Berries & Cherries	

Spirits

Gin

Extensive gin list available - please ask member of staff

<u>Vodka</u>	25ml
Absolut 40%	£3.00
Belvedere 40%	£5.00

<u>Rum</u>	25ml
Bacardi 37.5%	£3.00
Kraken 40%	£4.00
Havana 7yo 40%	£5.00
Ron Zacapa Centenario 23yo 40%	£7.00

<u>Tequila</u>	25ml
1800 Silver Blanco 38%	£3.00

<u>Vermouth</u>	50ml
Martini - Extra dry / Rosso / Bianco 15%	£4.00
Cinzano - Extra dry 15%	£4.00
Campari 25%	£5.00

<u>Whisk(e)y & Brandy</u>	25ml
Jamesons 40%	£3.50
Chivas Regal 40%	£4.00
Glengoyne 10yo 40%	£5.00
Highland Park 12yo 40%	£5.00
Dalwhinnie 15yo 43%	£5.00
Laphroaig 10yo 40%	£5.00
Nikka - 'Whiskey from the barrel' 51.4%	£6.00
Lagavulin 16yo 43%	£7.00
Makers Mark 45%	£4.00
Courvoisier VS 40%	£4.00
Courvoisier VSOP 40%	£5.00
Somerset Cider Brandy 40%	£6.00
Janneau VSOP Armangac 40%	£5.50

<u>Liqueur</u>	50ml
Edinburgh Gin's Plum & Vanilla 20%	£7.00
Edinburgh Gin's Pomegranate & Rose 20%	£7.00
Edinburgh Gin's Elderflower 20%	£8.00
Baileys 17%	£5.00
Grand Marnier 40%	£6.50
Cointreau 40%	£6.00
Drambuie 40%	£6.50
Tia Maria 20%	£5.00
Disaronno (25ml) 28%	£3.00
Kings Ginger (25ml) 41%	£3.50
Pernod (25ml) 40%	£3.00
Fernet-Branca (25ml) 39%	£4.00

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