

Sample

TASTING MENU

(Dinner only last orders 8.30pm)

Cod & seatrout croquette, smoked cod roe

Sauvignon Blanc, The Cloud Factory, Marlborough, New Zealand

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Tomato tartare, heritage tomato & goats cheese

Bloody Mary

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Brill, chicken wing, roast chicken & burnt butter sauce

Chardonnay, Macon-Charnay, Burgundy, France

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Guineafowl breast & slider, confit wing slaw, asparagus fries

Pinot Noir, Les Volets, Languedoc, France

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Floating island

Baby Guinness

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The Tilbury Eton mess

Kir Royale

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Artisan cheese board, homemade pickle, biscuits

Krohn LBV Port, 2009, Portugal

(£12.00 supplement per person)

£50 per person

£35 drink flight

To be ordered by whole table

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