

Sample Menu

TASTING MENU

(Dinner only last orders 8.30pm)

Jersey royals, leek & burnt butter sauce, baby leeks, capers
Mâcon Villages, Burgundy 2015, France

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Crab crème brûlée, pickled cucumber, orange & melba toast
Picpoul de Pinet, l'Ormarine, France

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Sea trout, white spouting broccoli, wild garlic velouté
Viognier, Domaine de Vedilhan, France

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Chicken breast & mousse, confit leg, baby veg, jus
Pinot Noir, Les Volets, Languedoc, France

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Pineapple & coriander tartare, pineapple sorbet, coconut
Pina Colada

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French toast, milk ice cream, toffee sauce
Moscato Passito, Palazzina, Italy

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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