

TASTING MENU

(Dinner only last orders 8.30pm, pre-order only)

Salmon & cucumber tartare, cream cheese, brown bread, gentleman's relish
Picpoul de Pinet, l'Ormarine, France

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Cured beef, beef Eccles cakes, horseradish cream
Pinot Grigio Garganega, Vinazza, Italy

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Halibut, roast white cabbage, brown shrimp & butter sauce
Mâcon Villages, Burgundy 2015, France

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Lamb shoulder shank, sweetbread hot pot, mushroom sauce
Nero d'Avola 'Passimiento' Baglio, Sicily

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Stilton rarebit, pear & candied walnuts
Bourbon Apple Pie

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White chocolate & passion fruit set cream
Passionfruit Bellini

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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