

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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Cured lamb, lamb scrumpet, asparagus, green sauce

Pinot Noir, Les Volets, Languedoc, France

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Halibut, aerated smoked potato, wild garlic velouté

Sauvignon Blanc, The Cloud Factory, Marlborough, NZ

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Chicken fried steak, tartiflette, asparagus Caesar, steak sauce

Nero d'Avola 'Passimiento' Baglio, Sicily

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Floating island

Baby Guinness

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Rhubarb set cream, almond brittle, shortbread

Rhubarb gin fizz

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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