

VALENTINE'S MENU

14th FEBRUARY

£45 per person

AMUSE

Spaghetti & meatballs

STARTERS

Wild mushroom & winter truffle soup, truffle cheese croute *(V)*

Crab crème brûlée

Reuben beignets, salt beef salad, rye bread

Salmon & cucumber tartare, cream cheese, gentleman's relish

MAINS

Onsen egg, king oyster mushroom, spring onion & coriander porridge,
mushroom & miso consommé *(V)*

Halibut, spinach potato cake, curry sauce, crispy onions

Tilbury mixed grill for 2, mac & cheese, salad, steak sauce

Chicken breast, chicken wing & mussel velouté, garlic bread

DESSERTS

Chocolate & cherry fondant

Pineapple & lime sorbet, pineapple tartare, coconut

Amaretto panna cotta, Bakewell croquette

Selection of artisan cheese, homemade pickle, biscuits

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