

TASTING MENU

Not available during December

(Dinner only last orders 8.30pm)

Deep fried cauliflower, blue cheese, hot sauce

Bloody Mary

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Soy cured swordfish, coriander, lime & mustard peas, nori

Viognier, Domaine de Vedilhan, France

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Sea bream, smoked haddock chowder

Mâcon Villages, Burgundy 2015, France

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Short rib, shrimp mac & cheese, roast gem lettuce, shrimp dressing

Nero d'Avola 'Passimiento' Baglio, Sicily

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Frozen toffee apple crumble

Iced cider

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Poached pear, treacle set cream, peanut & almond brittle

Spiced pear cup

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Artisan cheese board, homemade pickle, biscuits

Krohn LBV Port, 2009, Portugal

(£12.00 supplement per person)

£50 per person

£25 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