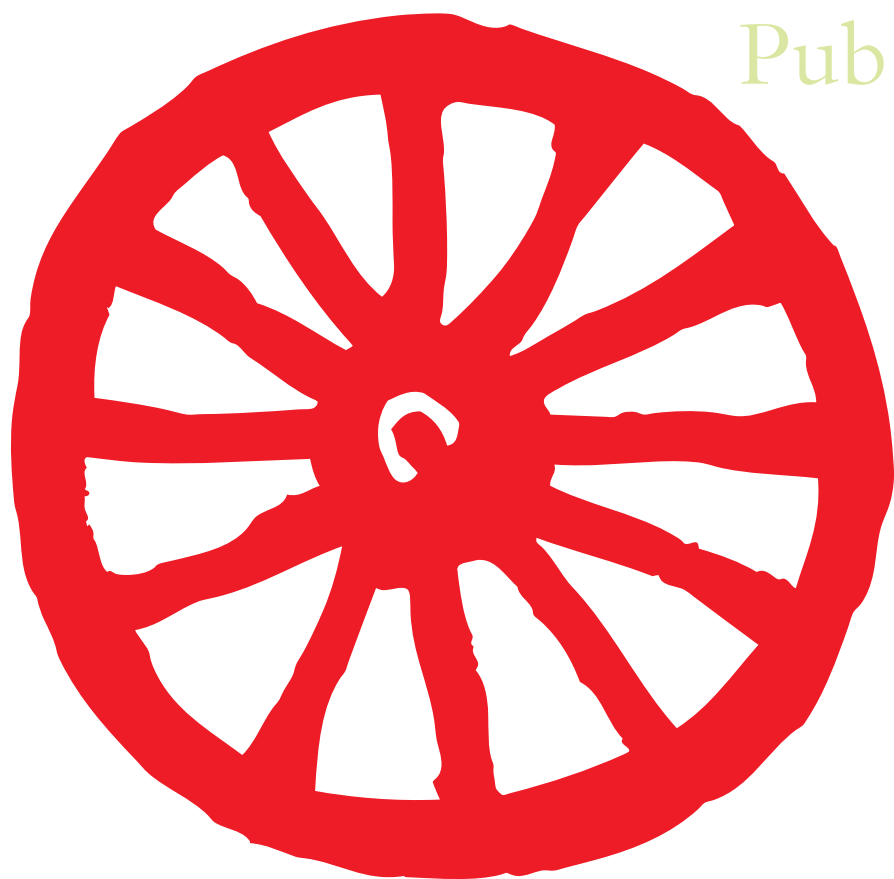


THE TILBURY

Pub & Dining Rooms



Starters

- Freshly Baked Organic Bread Box **£3**
- Pressed Ham Hock Terrine, Foie Gras & Piccalilli **£9**
- Warm Goats Cheese, Fine Beans, Chicory, & Walnuts **£7**
- Chanterelles & Cepes Toast, Duck Egg & Tarragon **£7**
- Our Own Charcuterie Platter, To Share **£14**
- Hot Smoked Clare Island Salmon & Leek Tart, Caviar **£9**
- ½ Grilled Maldon Rock Oysters Kilpatrick **£10**
- Smooth Chicken Liver Parfait, Red Onion & Toast **£6**
- Baked Piri Piri Fruits Of The Sea, Chorizo & Tomatoes **£9**
- Today's' Soup' **£5**

Main Courses

- The Tilbury's Plate of Pig, Bramley Apples, Suffolk Cider & Sage & Onion **£17**
- Roast Black Leg Chicken, Cavolo Nero, Thyme Rosti, Bread Sauce & Madeira Gravy **£14**
- Tomato & Mozzarella Risotto Cakes, Roasted Vegetables, Tomato Fondue, Rocket Pesto **£11**
- Olive Oil & Lemon Poached Wild Sea Trout, Crushed Herb Potatoes, Marsh Samphire & Hollandaise **£15**
- Crock of Steamed Shetland Rope Grown Mussels, Cooked Your Way **£13**
- Baked Weymouth Crab In The ½ Shell 'Thermidor', Sharp Cheddar & New Potato Salad **£16**
- Grilled Scottish Lobster, Sweet Corn Delicacies **£26**
- Duck In A Jar, Salsa Verde, Toasted Sourdough **£13**
- Char grilled Calves Liver 'Steak', House Cured Bacon & Shallots, Kale, Whipped Potatoes **£15**
- Char grilled Mutton Cutlets, Roasted Gourds, Lemon, Mint & Capers **£16**
- Sides-** Market Vegetables, House Salad, Chips **£3**

Market Menu

- Duck Rillettes, Carrot Salad
Soup of the Day
Dill & Mustard Cured Trout
-
- Local Mushroom, Squash &
Potato Gnocchi
Fish & Chips, Chunky Tartare
Roast Pork Rack, Cider Gravy,
Rissolle Potatoes
-
- Crème Brulee, Shortbread
Sticky Toffee Pudding
Double Chocolate Profiteroles

£12 Two Courses

£17 Three Courses

Monday to Saturday Lunch & Monday to
Friday Dinner

Desserts

- Crispy Chocolate Profiteroles,
Praline Sauce **£5**
- Crème Brulee, Preserve **£6**
- Iced Lemon Curd & Raspberry
Neapolitan **£6**
- Sticky Toffee Pudding, Vanilla Ice
Cream **£6**
- Selection of Fruit Sorbets **£5**
- Dark Chocolate Terrine, White
Chocolate Sorbet & Cherries **£6**
- Today's Cheeses **£8**
- Summer Berry Pudding, Clotted
Cream **£6**
-

PLEASE HAVE A LOOK AT THE BLACKBOARDS FOR TODAYS SPECIALS & GRILLS

The Tilbury Datchworth – 01438 815550

Service is discretionary but 10% will be added to parties of 6 or more

The Tilbury Wine List

Champagne

		125ml		Bottle
1	Bouch Pere et Fils Brut NV Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness	£7.00		£40.00
2	Taittinger Brut Reserve NV Perhaps the lightest and most elegant of the Grand Marque Champagnes, an intensely fragrant character, subtle biscuity complexity and superb elegance from a predominance of Chardonnay			£60.00
3	Bouche Pere et Fils Rose NV A predominance of Pinot Noir gives a rich summer strawberry fruit flavour	£8.00		£45.00
4	Taittinger Prestige Brut Rose NV Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes			£70.00
5	Taittinger Comtes de Champagnes, 98/99 A Champagne of legendary quality made using only the finest Chardonnay grapes in exceptional years. Delicate, yet at the same time superbly balanced			£150.00

Sparkling

		125ml		Bottle
6	Prosecco Extra Dry Fantinel NV, Italy Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour	£5.75		£29.50

White

		125ml	175ml	500ml	Bottle
7	Kells Edge, Colombar-Charonnay, 09, Australia A fresh, lively, medium-bodied blend, with ripe, fruit flavours and fresh, citrus acidity. An ideal alternative to 'Old World' wines	£2.75	£3.95	£11.50	£15.95
8	Solandia Grillo, 09/10, Italy The sun-loving grape of Sicily offers a melange of tropical fruit flavours followed by light almond and dried peaches	£2.95	£4.50	£11.95	£17.50
9	Organic Pinot Grigio, Vinuva, 09/10, Italy Light, delicately flavoured, refreshingly dry with hints of apple	£3.50	£4.95	£13.50	£19.95
10	Bochendal Chenin-Viognier, 08/09, South Africa Concentrated stone-fruit and pineapple aromas are mirrored on an aromatic palate	£3.75	£5.50	£14.50	£21.75
11	Riverstone Ridge Sauvignon Blanc, 09/10, Marlborough, NZ Ripe gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit and lime on the palate	£4.25	£6.25	£16.75	£24.95
12	Leasingham Magnus Riesling, 08/09, Australia Cool-climate, refreshing Riesling packed full of citrus aromas and flavour with excellent balance of acidity and fruit	£4.95	£6.95	£18.50	£27.50
13	Quincy de Rimonet, Joseph Mellot, 07/08, France Well structured Sauvignon Blanc with great elegance, all the classic tropical fruit flavours with zesty citrus tones	£5.50	£8.25	£22.25	£32.95
14	Bourgogne Chardonnay, Louis Jadot, 06/07, France Generous richness laden with butter coated peaches, mature barrique character exudes a mouth-filling roundness	£6.25	£9.25	£24.95	£36.50

Rose

		125ml	175ml	500ml	Bottle
15	Rose D'Anjou, J.Tourville, 08/09, Loire France A delicate coral off-dry pink from the Grolleau grape with hints of strawberry sweetness	£2.95	£4.50	£11.95	£17.50
16	Vipra Rosa Montpulciano Rose, 07/08, Italy A fresh and fragrant rosé with fruity tones of cherry and other red fruits backed by floral notes of violets and roses	£3.95	£5.75	£15.50	£22.50
17	Vidal Merlot-Malbec-Syrah Rose, 08/09, Hawks Bay, NZ Vibrant rosé colour and off-dry style, with crisp acidity and fresh, lingering summer-fruit aromas and flavours	£4.50	£6.50	£16.95	£25.95

Red

		125ml	175ml	500ml	Bottle
18	Solandia Nero D'Avola Sicilia, 08/09, Italy This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla	£2.75	£3.95	£11.50	£15.95
19	Luis Felipe Edwards Merlot, 09/10, Chile Bright ruby red this unoaked Merlot shows black and red cherry, spicy plums and blackcurrant all wrapped up in the velvety textured palate	£2.95	£4.50	£11.95	£17.95
20	Sangiovese Rosso di Toscana, Piccini, 07/08, Italy The iconic grape of Chianti makes a delicious light and fruity red with a dash of spice	£3.25	£4.75	£12.50	£18.50
21	Klien Zalze Pinotage, 08/09, South Africa A deep-coloured wine made from South Africa's 'own' grape variety. Excellent berry fruit flavours and soft tannins from vineyards located in the beautiful region of Stellenbosch	£3.50	£4.95	£13.50	£19.95
22	Houghton The Bandit Shiraz-Viognier, 08, Australia Innovative blend with vibrant primary sweet-berry fruit coupled with savoury spice and gentle oak	£3.95	£5.95	£15.50	£23.50
23	Chateau de Camarsac, Bordeaux, 05/06, France Concentrated, well-balanced layers of black berry richness exuding headily intense aromas	£4.95	£7.25	£18.50	£28.95
24	Vidal Estate Pinot Noir, 07/08 Hawks Bay, NZ Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-ageing	£5.50	£8.25	£22.25	£32.50
25	Torres Gran Coronas Cabernet Sauvignon, 04/05, Spain Big and well structured, 85% Cabernet Sauvignon and 15% Tempranillo. Matured for 15 months in a combination of French and American oak	£6.25	£9.25	£24.95	£36.75

Sweet & Sticky

		50ml		Bottle
26	Campbells of Rutherglen Muscat, 37.5cl, NV, Australia Deep amber with tawny hues. Rich, fresh raisin fruit aromas, the palate is powerful and balanced with intense raisin fruit supported by mellow oak and a luscious lingering finish	£5.00		£27.50
27	Sandemans Ruby Port NV Dried fruit and spice blend together perfectly under a smooth and velvety mouth feel	£2.75		£33.00

Vintages may vary and are subject to availability