

DESSERTS

- Apricot & raisin bread pudding, brandy sauce £6.50
Apple turnover, toffee sauce, milk ice cream £7.50 (*15 minute wait*)
Mango cheesecake, mango cream, passionfruit £6.50
Dawlicious local ice cream, 3 scoops £5.00
Chocolate orange, milk, cherry, toffee fudge, stem ginger
Selection of 3 artisan cheeses, onion chutney, biscuits £8.00
Add additional cheese £2.00

COFFEE £3.20

Americano, espresso, double espresso, cappuccino, latte, macchiato

LIQUEUR COFFEE £6.50

Whiskey, Brandy, Tia Maria, Baileys, Cointreau, Disaronno

THE TILBURY'S TOASTY TIPPLES £7.50

Toasted marshmallow liqueur hot chocolate, gingernut liqueur hot chocolate, caramel vodka liqueur coffee

TEA & INFUSIONS £2.90

English breakfast, earl grey, camomile, peppermint, fresh mint, green

Whisk(e)y & Brandy	25ml	Liqueur	50ml
Jamesons 40%	£3.50	Baileys 17%	£5.00
Chivas Regal 40%	£4.00	Grand Marnier 40%	£6.50
Glengoyne 10yo 40%	£5.00	Cointreau 40%	£6.00
Highland Park 12yo 40%	£5.00	Drambuie 40%	£6.50
Dalwhinnie 15yo 43%	£5.00	Tia Maria 20%	£5.00
Lagavulin 16yo 43%	£7.00	Disaronno (25ml) 28%	£3.00
Laphroaig 10yo 40%	£5.00	Kings Ginger (25ml) 41%	£3.50
Nikka 'Whiskey from the barrel' 51.4%	£6.00	Pernod (25ml) 40%	£3.00
Makers Mark 45%	£4.00	Fernet-Branca (25ml) 39%	£4.00
Courvoisier VS 40%	£4.00	Edinburgh Gin Pomegranate & rose	£6.00
Courvoisier VSOP 40%	£5.00	Edinburgh Gin Plum & Vanilla	£6.00
Janneau VS Armagnac 40%	£5.50	Edinburgh Gin Elderflower	£6.00
Somerset Cider Brandy 40%	£6.00		

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