

TASTING MENU

(Dinner only last orders 8.30pm)

The Tilbury ploughman's to share

Toffee apple punch

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Deep fried egg, anchovies, crudités, anchovy aioli

Viognier, Domaine de Vedilhan, France

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Cod loin, white bourguignon sauce

Chardonnay, Macon-Charnay, Clos de l'église, Burgundy, France

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The Tilbury plate of pig

Nero d'Avola 'Passimiento' Baglio, Sicily

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White chocolate mousse, homemade bourbon, rhubarb

Rhubarb Fizz

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Apple turnover, toffee sauce, milk ice cream

Iced Cider

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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