

# THE TILBURY EXPERIENCE

The Tilbury experience; offering the chance to dine over Tom & James' current favourite dishes & drinks to match from our menu.

## AMUSE

Truffled chicken toast, pickle

## STARTER

Chilli & lime tuna tartare, soy & white chocolate rice pudding

Glass Viognier Vieille Vignes, Domaine mas Bahourat 2019

*Rich apricot & peach flavours compliment the white chocolate rice pudding, whilst aromatic hints of melon & camomile to lift the tartare.*

## MAIN

Flat iron steak, spring onion pancake, beef & beansprouts,  
bone marrow & ginger jus

Glass Organic Merlot, Odfjell, Maipo, Chile

*An incredible Merlot we have enjoyed ever since discovering it. This wine has enough body to work with the flank steak but has very gentle tannins allowing the ginger to come through.*

## DESSERT

Amaretto crème brûlée, cherry chutney, Parmesan shortbread

## CHEESE

Old Winchester & date Eccles cake, Old Winchester

Eccles Cake Mac

*Whisky, Ginger Wine, PX Sherry*

5 Courses with drinks £85.00pp

## Bain & Bridges at The Tilbury

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v) vegetarian

Patrons - Tom & James Bainbridge