

FESTIVE MENU

November 24th - December 24th

STARTERS

The Tilbury venison mince pie (*£2 supp.*)

Truffle hash brown, king oyster mushroom, cep & tarragon butter sauce (*V*)

Crispy gammon pig cheek, pea & ham stock velouté, soft cured egg yolk

Mussel, garlic & parsley chowder, smoked haddock croquette

Cured king mackerel, crispy seaweed, caviar salad cream (*£2 supp.*)

MAINS

Roast turkey & festive trimmings

Ribeye fillet steak, oxtail mash, snail & bone marrow bordelaise sauce (*£3 supp.*)

Halibut, chestnut & wild mushroom strudel, wild mushroom & burnt butter sauce (*N*) (*£3 supp.*)

Pan fried salmon, smoked ham hock & clam orzo, tempura sprouts

Stilton & cranberry nut roast, creamed leeks, honey roast beetroot,

beetroot & sherry vinegar jus (*V*) (*N*)

SIDES - £4.00 each

Honey & bacon sprouts, roast potatoes, chips, fries, sprout slaw

DESSERTS

Black Forest Gateaux swiss roll

The Tilbury figgy toffee pudding, brandy custard ice cream

Clementine panna cotta, poached clementines, Cointreau sorbet

A selection of ice creams

Seasonal cheese board (*£4.00 supp.*)

2 Courses £29.00

3 Courses £35.00

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

(*supp*) supplement charge

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