

Sample

TASTING MENU

(Dinner only last orders 8.30pm)

Bacon steak, spaghetti carbonara salad
Ice cider

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- Heritage tomato, cucumber, goats cheese & melon sorbet
 - Picpoul de Pinet, L'Ormarine, France

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Sea bream, chickpea waffle, banana blossom, fennel & tomato salsa
Viognier, Domaine de Vedilhan, France

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Pork ribeye, rice cake, prawn & clam curry sauce
Pinot Noir, Les Volets, Languedoc, France

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Floating island
Moscato Passito, Palazzina, Italy

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Cherries on white chocolate toast, milk ice cream
Cherry royale

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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