

THE TILBURY

'Taste of Spring' Wine Dinner

Thursday 25th April

ARRIVAL

Spring lamb liver parfait, radish, sweetbread, white chocolate mint
Beppe Morchetta Vino Spumante NV, It

STARTER

Asparagus, spring Comté set custard, Comté crisp, shallot & herb dressing
Semillon Sauvignon Blanc, Coterie by Wilderberg 2022, S.A.

FISH

Cured sea trout, Jersey royals, herb hollandaise, trout belly rillettes
Tenute Pieralisi Nativo Verdicchio Classico 2022, It

MAIN

Chicken breast, wild garlic chicken scrumpet, boneless chicken wing, spring onion & watercress bread sauce, charred spring onion, chicken fat & wild garlic butter toast, wild garlic & chicken butter jus
Grenache Syrah, Coterie by Wilderberg 2022, S.A.

DESSERT

Chilled rhubarb & ginger crumble
Rhubarb & Custard Sour

CHEESE

Whipped Devon blue, parmesan shortbread, onion jam, 72-month aged parmesan
Quarts de Chaume, Domaine des Baumard 2012, Fr

£95 per person

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