

# SUNDAY MENU

Glass Brut Champagne "Premier Cru", Forget Brimont, NV £12.50

Rosé Champagne "Premier Cru", Forget Brimont NV £14.50

## SNACKS

Olives £4.50 *(Ve)*

Padron peppers, sea salt £7.95 *(Ve)*

White chocolate & peppercorn hummus, anchovy toast £7.50

Grilled sourdough, olive oil & balsamic emulsion £4.95 *(Ve)*

Tempura fish of the day, tartar £8.50

Confit chicken nuggets, truffle mayo £8.50

## STARTERS

Cauliflower cheese soup, sourdough £7.50 *(V)*

Cured sea trout, sea trout rillettes, cucumber, cream cheese £12.00

Rare 41-day aged heritage beef, king prawn, radish, prawn head mayo £13.50

English asparagus, whipped Devon blue, cheddar crisp, coddled egg dressing £11.50 *(V)*

Lamb sweetbread katsu curry, cucumber, chilli & miso salad £11.00

## MAINS

Roast served with Yorkshire pudding, roast potatoes, star anise carrot, green veg, cauliflower cheese, gravy

House brined 41-day aged heritage beef £23.00

Blythburgh farm pork ribeye £21.00

Devon white chicken breast £21.00

Three meat roast £37.00

Halibut, new potatoes, green veg, wild garlic velouté £25.50

Deep fried spring veg frittata, polenta, asparagus, tomato, olive & caper sauce £22.50 *(V)*

Beer battered halloumi, chips, mushy peas, tartar sauce £16.50 *(V)*

Beer battered fish, chips, mushy peas, tartar sauce £17.50

## SIDES

Fries £5.00 - Slaw £3.50 - Mixed green veg £4.50 - Roast Potatoes £6.00

## DESSERTS

Salted toffee chocolate brownie trifle £8.50

Burnt cheesecake, Chantilly, berry compote £8.50

English strawberries, set vanilla cream £6.50

Homemade rhubarb sorbet, shot of rhubarb gin liqueur £6.50

Dawlicious local ice cream, 3 scoops £6.95

*Milk, clotted cream fudge, chocolate, cherry, coconut*

Selection of 4 artisan cheeses, slow roast grapes, biscuits £13.95

Add additional cheese £4.00

Moscato Passito Dessert Wine, Palazzina, Italy, 100ml £8.95

Krohn Port, Portugal, 100ml Tawny £7.35 LBV £10.00

## Bain & Bridges at The Tilbury

Please do make us aware of any appropriate allergies or intolerances. *(N)* contains nuts *(V)* vegetarian  
Our game is locally sourced, as careful as we are it may still contain shot. 12.5% discretionary service charge is added to your bill  
Patrons - Tom & Jamie Bainbridge Head Chef - Tom Bainbridge

## Soft Drinks

Coke Zero   Diet Coke   Lemonade (tap)	£3.50
Bottle Coke 330ml	£4.15
Lime   Blackcurrant & soda (tap)	£1.85
Eager Fruit Juice	£3.50
Orange   Apple   Cranberry   Tomato   Pineapple	
Appletizer 275ml	£4.50
Elderflower Presse 275ml	£4.50
Franklin & Sons Raspberry Lemonade 275ml	£4.50
Jarritos Sparkling Mexican Soda 370ml	£4.95
Pineapple   Mandarin	
<u>Mixers</u>	
Fever Tree Indian Tonic 200ml	£3.10
Fever Tree Light Tonic 200ml	£3.00
Light, Mediterranean, Aromatic, Elderflower, Lemon, Cucumber, Ginger Ale, Ginger Beer, Blood Orange Soda	

## Beer & Cider

<u>Draught</u>	Pint
Brakspear Bitter 3.4%	£4.95
Estrella Damm Lager 4.6%	£6.90
Camden Hells Lager 4.6%	£7.05
Camden Pale Ale 4%	£6.80
Camden Stout 4%	£6.55
Thieves Orchard Cider 4.5%	£5.95
<u>Bottles</u>	330ml
Corona 4.5%	£5.45
Peroni Nastro Azzurro 5.1%	£5.45
Erdinger Weissbier 5.3%	£6.95
Brooklyn Special Effects 0.4%	£4.80
Erdinger Alkoholfrei 0.5%	£5.05
Old Mout Cider 500ml 4%	£6.20
Pineapple & Raspberry	
Berries & Cherries	
Kiwi & Lime	

## Cocktails

<u>Classics</u>	
<u>Negroni</u>	£9.50
Martini Rosso, Campari, Gin, orange bitters	
<b>Bain &amp; Bridges Bloody Mary</b>	£11.50
Vodka, Sherry, House made spice mix, tomato juice	
<b>Aperol Spritz</b>	£9.50
Aperol, Prosecco, soda	
<b>Signature Espresso Martini</b>	£10.00
Vodka, Tia Maria, Kahlua, Espresso	
<b>Kir Royale</b>	£13.65
Champagne, Crème de Cassis	
<u>Creations</u>	
<b>Lemon Sherbert Sour</b>	£10.00
Light Rum, Sour Lemon Sherbert Blend	
<b>Kings Ginger Mac (Tom &amp; James' signature whisky mac)</b>	£9.45
Chivas Regal 12yo, Kings Ginger, angostura bitters	
<u>Mocktails</u>	
<b>NA Lemon Sherbert Sour</b>	£7.50
Lyres NA Rum, Sour Lemon Sherbert Blend	

## Spirits

<u>Gin</u>	25ml
<b>Beefeater 40%</b>	£4.20
<b>Beefeater Pink 37.5%</b>	£4.20
<b>Tanqueray Export Strength 43.1%</b>	£4.75
<b>Tanqueray Sevilla 41.3%</b>	£5.25
<b>Whitley Neill Mango &amp; Lime 43%</b>	£4.75
<b>Tarquin's Rhubarb &amp; Raspberry 38%</b>	£4.50
<b>Hendricks 41.4%</b>	£5.50
<b>Brockmans 40%</b>	£5.25
<b>Monkey 47 40%</b>	£7.35
<b>Campfire, London Dry, Tring, England 42%</b>	£5.25
<b>Campfire Navy Strength, Tring, England 57%</b>	£6.30
<b>Campfire Old Tom, Tring, England 45%</b>	£5.75
<b>Campfire Cask Aged, Tring, England 43%</b>	£5.75
<b>Sipsmith Sloe Gin 29%</b>	£4.75
<b>Seedlip Garden or Spice non-alcoholic</b>	£3.70
<u>Vodka</u>	25ml
<b>Absolut 40%</b>	£4.20
<b>Grey Goose 40%</b>	£6.30
<u>Rum</u>	25ml
<b>Bacardi 37.5%</b>	£4.20
<b>Havana 7yo 40%</b>	£5.25
<b>Don Papa Spiced Rum 40%</b>	£5.25
<b>Ron Zacapa Centenario 23yo 40%</b>	£8.90
<u>Tequila</u>	25ml
<b>Patron Silver 40%</b>	£7.35
<u>Vermouth</u>	50ml
<b>Martini - Extra dry / Rosso / Bianco 15%</b>	£4.20
<b>Cinzano - Extra dry 15%</b>	£4.20
<b>Campari 25%</b>	£6.80
<u>Whisk(e)y &amp; Brandy</u>	25ml
<b>Jamesons 40%</b>	£4.20
<b>Jack Daniels 40%</b>	£4.75
<b>Chivas Regal 40%</b>	£5.25
<b>Jim Beam Bourbon 40%</b>	£5.75
<b>Highland Park 12yo 40%</b>	£6.80
<b>Bunnahabhain 12yo 46.3%</b>	£6.50
<b>Coal Ila 12yo 43%</b>	£6.80
<b>Dalmore 12yo 40%</b>	£9.95
<b>The Macallan 12yo 40%</b>	£9.95
<b>Glenmorangie Signet 46%</b>	£19.95
<b>Courvoisier VS 40%</b>	£4.20
<b>Courvoisier VSOP 40%</b>	£6.50
<b>Ysabel Regina 42%</b>	£6.90
<b>Jaime 30yo 38%</b>	£11.55
<b>Baron de Sigognac Armagnac 20yo 40%</b>	£10.50
<u>Liqueur</u>	50ml
<b>Baileys 17%</b>	£6.30
<b>The Whistler Irish Cream 20%</b>	£7.35
<b>Grand Marnier 40%</b>	£8.90
<b>Cointreau 40%</b>	£6.80
<b>Drambuie 40%</b>	£7.85
<b>Tia Maria 20%</b>	£6.30
<b>Kahlua 20%</b>	£6.30
<b>Disaronno (25ml) 28%</b>	£4.20
<b>Kings Ginger (25ml) 41%</b>	£5.00
<b>Pernod (25ml) 40%</b>	£3.95
<b>Archers (25ml) 18%</b>	£3.70
<b>Malibu (25ml) 21%</b>	£3.70
<b>Sambuca (25ml) 38%</b>	£3.70
<b>Southern Comfort (25ml) 35%</b>	£3.70

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