



— ESTABLISHED 2003 —

January Blackboard Menu

Nibbles £5 Each

Marinated Olives
Breads, Hummus & Chili Oil

Sharing Plates

Salt and Pepper Squid, Sweet Chili, Spring Onion, Lemon £8
Halloumi Fries, Tzatziki, Pomegranate, Coriander £8.50
Soup of the Day, Crusty Bread (Ve) £7.50
Prawn Pil Pil, Chili, Lemon & Garlic, Crusty Bread £8
Baked Chorizo & Red Pepper, Parsley, Crusty Bread £8
Garlic & Thyme Wild Mushrooms on Toast, Feta Cheese, Rocket £8
Spiced Chicken Thigh Souvlaki, Tomato Salad, Tzatziki £8

Salads

Moroccan Spiced Butternut Squash Salad, Lemon, Pomegranate,
Cucumber, Tomato, Parsley, Mixed Leaves, Tzatziki £11

- Add Feta £3

Ceaser Salad, Gem Lettuce, Croutons, Anchovies, Parmesan, Boiled Egg
£10

- Add Halloumi £5, Smoked Chicken £6, Salmon Fillet £10

*Vegan option available
(Ve) Vegan

Mains

Tiger Prawn Spaghetti, Chili, Lemon, Garlic, Parmesan, Parsley £10/17

- Add Chorizo £2

Roast Tomato & Red Pepper Risotto, Feta Cheese, Rocket Salad* £9/15
Thyme Café Fishcake, Fries, lemon, Mixed Leaves, Tartar Sauce £15
Battered Haddock, Fries, Mushy Peas, Tartare Sauce, Lemon £18
Thyme Café, Cheese Burger, Lettuce, Tomato, Gherkin, Onion, Fries £16

- Add, Bacon, Chorizo, Onion Rings, £1.50 Each

Harissa Cauliflower, Vegetable & Chickpea Tagine, Warm Fruit Chutney,
Pickled Onions, Vegan Yoghurt (Ve) £15
Roast Chicken Thigh Makahani Curry, Steamed Basmati Rice, Mint &
Cucumber £17
Seared Salmon Fillet, Sauted Potatoes, Red Onion, Squid, Roast
Tomatoes, Salsa Verde £23
Market Fish Soup, Salmon, Haddock, Squid, PrawnsPotatoes, Peas &
Parsley £18
Sweet Potato Falafel Burger, Fruit Chutney, Fries & Tzatziki (Ve) £15
Handmade Steak & Ale Pie, Chunky Chips, Mushy Peas, Gravy £18

Desserts £8 Each

Crème Brulee of the Day, Shortbread
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Spiced Apple Crumble, Vanilla Ice Cream*
Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream
Panettone Bread & Butter Pudding