





EVENING MENU

Early Bird Offer - selected* 2 courses only 19.95 4.30 - 6.30pm

selected starters or any dessert with any burger, pizza, salad or selected mains

STARTERS

Soup of the day* 7.7

With freshly baked breads **Cheesy garlic mushrooms*** (v) 8.9 Topped with crispy onions, chive oil served with crusty bread **Hummus, pitta, cumin, garlic*** (v/ve) 7.4 Topped with chive oil & micro coriander

Sticky chicken bites 8.85

Chicken thigh bites tossed in our chefs secret blend of spices Crayfish, chilli & Tomato brushetta 8.10 Served warm Frogs Legs 8.35 The french classic pan fried in garlic butter & shallots Salmon & Crab Mayonaise 8.7 Served with Thyme crackers Asparagus Spears 8.1 Wrapped in Palma Ham and served with Bearnaise dip Salt and Pepper squid 8.2 Served with a lemon mayo dip

BISTRO CLASSICS

Moules & frites* 13

Served in a white wine, cream sauce. Bread **Pork Dijionaise*** 14 Pork medallions in a mustard, shallot & cream sauce, served with house salad & truffle & parmesan fries **Fish & chips*** 14.8 Beer battered Fleetwood fish served with triple cooked chips, crushed minted peas & tartare sauce

Steak & frites 16.5

Steak served with sea salt & thyme fries and peppercorn sauce topped with crispy onions (French style steak & frites)

Pan fried Seabass 18

Served with charred asparagus & Jersey Royals, chorizo & caper butter

8oz Aged Fillet Steak 30

Served with fries or chunky chips, roast tomato, crispy mushroom & house butter **Beetroot & butternut squash wellington** 13.5

Served with crushed new potatoes, winter vegetables, squash puree, red wine jus **Chicken & Mushrooms Pie** 14.8

Served in a GF Pastry case, with gravy, triple cooked chips & vegetables Homemade Lancashire cheese pie (v) 14.8

A blend of creamy Lancashire cheese, old yoder cheese, red onion jam layered in a puff pastry case. Served with triple cooked chips, seasonal veg & gravy **Honey glazed ham & eggs** 14.9 Griddled egg, triple cooked chips, torched pineapple & watercress salad

STONEBAKED FRESH DOUGH PIZZA & GARLIC BREADS* GLUTEN FREE PIZZA AVAILABLE

Margherita (v/ve) 12.3 Tomato, basil, fresh mozzarella Romagnola 14.3 Tomato, mozzarella, prosciutto crudo, finished with rocket and parmesan Fungi (v/ve) 14.1 Tomato, cheeses, mushrooms, basil, oregano & truffle oil Thyme hot one 14.1 Extra spicy Nduja sausage, pepperoni, jalapeno peppers, tomato, mozzarella & fresh oregano Veggie feast (v) 13.1 Roasted red peppers, red onion, tomato, olives, sweetcorn, jalapenos, spring onion & mozzarella Spiced gamberi 14.7 Garlic prawns, Nduja sausage, tomato, mozarella, rocket & hot honey Hawaiian 14.4 Tomato, mozarella, roasted ham, charred pineapple Garlic bread 6.9 Cheesy garlic bread 7.3 Spicy garlic bread onion, chilli, tomato 7.3

SALADS*

All salads served with Garlic Sourdough Bread

Warm goats cheese salad 12.35 Mixed leaves, apple, pear, pumpkin seeds, croutons, crispy onions & a citrus dressing Warm chicken caesar salad 14.2 Romaine & baby gem lettuce, croutons, bacon, warm grilled chicken breast, parmesan Fennel, blood orange and raddicio salad 14 Served with mixed leaves and either halloumi or shredded duck Vegan Nicoise Salad 12.35 Roast carrot, mixed leaves, olives, new potatoes, green beans Warm potato salad 8.4 Jersey Royals, spring onion, bacon, lemon mayonaise

SIDES & EXTRAS

Onion rings 5.55 Truffle mayo fries 5.05 Fries 3.85 Sweet potato fries 4.05 Asian loaded fries 5.45 Char grilled broccoli & parmesan 4.2 Thyme house salad 4.05 Peppercorn sauce 2.75 Wild mushroom sauce 2.75

DESSERTS* all 6.95

Duck & waffle 15

Confit duck served on a Belgian waffle, duck egg & mustard maple syrup

BURGERS*

Hot honey chicken burger 14.9 Crispy coated hot honey chicken burger, fries, slaw & gravy Home-made steak burger 15.9 Brioche bun, Lancashire owd yonner cheese, candied bacon, burger relish, baby gem, fries Falafel burger (ve) 14 Candied onion, vegan bun, burger relish, salad & fries Piggy burger 14.9 Pork & apple burger served in a toasted brioche bun, lettuce, baconaisse topped with pulled pork, candied bacon, owd yonner cheese & crispy onions.

Served with seasoned fries & salad

Hot chocolate fudge cake Wallings Vanilla ice cream (can be ve)

Tarte Au Citron

Chantilly cream, fresh raspberries **Sticky toffee pudding** Toffee sauce, wallings vanilla ice cream

Raspberry meringue Fresh raspberries, raspberry sorbet, Chantilly cream

Belgium caramel waffles Banana, biscoff ice cream, caramel sauce Vegan white chocolate & raspberry tart (v/ve) With Wallings vanilla sorbet Wallings Ice creams & sorbet: Vanilla, chocolate, mint choc chip, cookies & Cream, Strawberries & cream, Biscoff, Raspberry sorbet (ve), vanilla sorbet (ve) 2 scoop 4.3 3 scoop 5.8

Is or can be made (v) Vegetarian Dish (ve) Vegan Dish * is GF or can be made GF

Scan QR code for full list of allergen information.

