



Thyme

CAFÉ • BAR • DINING

STARTERS

Soup of the day * 7.7

With freshly baked breads

Sticky chicken bites * 8.85

Chicken thigh bites tossed in our chefs secret blend of spices

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

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

Steak & frites 16.5

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

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 and parmesan fries

Fish & chips 14.8

Beer battered Fleetwood fish served with triple cooked chips, crushed minted peas & tartare sauce

Pan fried Seabass 18

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

Boz 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 and 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

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, baconaise topped with pulled pork, candied bacon, owd yonner cheese & crispy onions. Served with seasoned fries & salad

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

LUNCH SERVED MONDAY - SATURDAY 12 - 4

SANDWICHES

All served with salad. Includes a bowl of fries or a cup of soup

Falafel, caramalised onion, roast pepper 9.95

Farmhouse granary bread

Open prawn & Marie rose * 10.65

Farmhouse granary, lettuce

Chicken and chorizo melt 13.2

Chicken thighs & sautéed chorizo served in a ciabatta, cheddar cheese, red onion jam, sriracha hollandaise & fries

Warm chicken caesar wrap 11.95

Chicken, bacon lettuce caesar dressing

Chicken club sandwich 13.3

Chicken, bacon, lettuce, tomato, egg served on a triple toasted bread

Steak dip 13.45

Soft Sub roll, slices of steak, peppers, onions, American cheese, dipping gravy & fries

Vegan BLT sandwich (v/ve) 11.25

Vegan bacon, confit tomato, lettuce, gochujang mayo

Croque monsieur 11.3

House roasted ham, local cheddar, bechamel, Dijon mustard

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.



STONEBAKED FRESH DOUGH PIZZA & GARLIC BREADS

GLUTEN FREE PIZZA AVAILABLE

AVAILABLE MONDAY - SATURDAY

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

SUNDAY ROASTS

Available from 12.30 Sundays

Roasted sirloin beef 15.95

Half roast chicken 15.5

Maple and honey roast ham 15.5

Vegan beetroot wellington (v/ve) 15.5

All served with roast potatoes, Yorkshire pudding, stuffing, roasted carrots and parsnips, sauteed greens, cauliflower cheese & a rich meat or vegan gravy

Kids Sunday Roast 7.55

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