Thyme

CAFÉ • BAR • DINING

MENU

Served from 11.30am

Small plates

Soup of the Day 4.95
with freshly baked bread (v/ve) *

Crab, prawn and salmon mayonnaise 6.95
with herb salad, toasts *

Crispy, sticky chicken wings 6.45
bbq glaze, Blackstick blue dip *

Salt and pepper squid 6.95
with spiced mayonnaise

Cheesy garlic mushrooms 6.45
with freshly baked bread (v) *

Hummus, pitta, cumin, garlic, 4.95
with micro coriander cress (v/ve)

Bistro Classics

Moules and frites 10.5
white wine, cream, crusty bread *

Coq au vin blanc 12.95
Classic french casserole, fries or crushed potatoes, spring greens, crusty bread

Smoked bean cassoulet 10.45
freshly baked bread, roasted broccoli (v/ve)

Fish and chips 9.95
beer-battered local fish, triple cooked chips, tartare sauce, crushed peas

Chicken schnitzel burger 12
pickled slaw and gravy dip, fries

Vegan fish and chips 9.45
tempura battered banana blossom, triple cooked chips, tartare sauce, crushed peas (ve)

Welsh wagyu burger 14
Brioche bun, Lancashire owd yonner cheese, spiced mayo, baby gem, fries

Salads

Romesco salad 8.45
tofu, mange tout, peas, rocket, baby gem, crispy onions bound in a roasted red pepper, garlic, almond dressing (ve)

Hot smoked salmon summer nicoise salad 9.45
leaves, hard-boiled egg, new potatoes, olives, French beans *

Goats cheese and balsamic onion salad 8.95
toasted goats cheese, balsamic onions, dressed mixed leaves *

Sides/Extras

Truffle mayo fries * 4.5
Fries * 3
Thyme house salad * 3.50
Garlic bread * 4.95
Cheesy garlic bread * 5.45
Spicy garlic bread - onion, chilli, tomato * 5.45

Thyme has taken steps to identify dishes and ingredients that may cause allergic reactions for guests with particular food allergies. If you have an allergy or a dietary preferences please ask a member of staff for advice.

Artisan stone baked pizza

GLUTEN FREE PIZZA AVAILABLE

Margherita 8.45
tomato, basil, fresh mozzarella (v/ve)

Romagnola 10.45
tomato, mozzarella, prosciutto crudo, finished with rocket and parmesan

Italian beef 10.75
tomato base, strips of beef, asparagus, horseradish cream, mozzarella

Fungi 9.75
tomato, cheeses, mushrooms, basil, oregano & truffle oil (v/ve)

Thyme hot one 10.95
extra spicy Nduja sausage, pepperoni, jalapeno peppers, tomato, mozzarella & fresh oregano

Gamberi 10.95
garlic prawns, mozzarella, capiscum, chilli and rocket

Peri-Peri chicken 10.75
marinated chicken, tomato, red onions, sweet roasted red pepper, peri-peri spices, mozzarella

Spring greens pesto 9.75
fresh pesto, confit tomato, asparagus, peas, arugula (v/ve)

Lunch Specials - served until 4pm

ADD fries for 1.5 or a mug of soup for 2 to the sandwiches

Cold

Open hummus, caramalised onion & roasted pepper 6.45
farmhouse granary, rocket

Open prawn & Marie rose 6.95
farmhouse granary, lettuce *

Open chicken caesar 6.95
chicken, lettuce, anchovies, caesar dressing, parmesan *

Jambon beurre 6.95
classic baguette, house roasted ham, local cheese

Hot

Smoked haddock omelette 8.95
smoked haddock, bechamel, fries *

French dip 9.75
freshly baked baguette, hot roast beef, swiss cheese, toasted onions, beef dipping gravy & fries

Vegan BLT sandwich 7.45
vegan bacon, confit tomato, lettuce, gochujang mayo (v/ve)

Deli pastrami 7.95
rye bread, pastrami, swiss cheese, mustard mayo, lettuce and pickled slaw

Croque monsieur 7.45
house roasted ham, local cheddar, bechamel, Dijon mustard

Tuna melt 7.25
local cheddar, tuna, tomato *

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