



Thyme

Café • Bar • Dining

ALL OUR MEALS AND SAUCES ARE HOME MADE USING FRESH, LOCALLY SOURCED INGREDIENTS

Soup of the day * 7.95

With freshly baked breads

Classic french onion soup 8.95

Gruyère cheese, served with a puff pastry 'hat'

Cheesy garlic mushrooms * (v) 9.5

Topped with crispy onions, chive oil served on a sourdough slice

STARTERS

Thyme fried chicken bites * 8.9

Marinated chicken thigh pieces, sriracha hollandaise

Sweet potato hummus, pitta,

cumin, garlic * (v/ve) 7.65

Topped with chive oil

Crayfish, chilli & tomato bruschetta 9.4

Served warm on toasted sourdough

Potted crab pate * 9

Brown and white crab meat served with focaccia toasts

Cheese fritas (v) 8

Goats Cheese beignets dressed with honey

BISTRO CLASSICS

Moules & frites * 13.8

In a creamy garlic, shallot sauce served with crusty bread

Fish & chips * 15.80

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

Pan fried seabass * 19.2

Served with charred asparagus & crushed provencal potatoes and a vermouth jus

Belly Pork * 16.6

Served on a bed of sweet potato hummus with a bramley apple jus with sautéed potatoes & seasonal veg

Beef bourguignon * 16.5

Served with creamed mash or fries & autumn vegetables

Duck 3 ways * 18

Confit duck and flash seared duck breast, home made fries, duck egg, blackberry sauce

Vegetable strudel (ve) 16

Served on a bed of hummus, sauteed potatoes and provencal jus

Homemade Lancashire cheese pie (v) 17

A blend of creamy Lancashire cheese, red onion jam layered in a pastry case. Served with triple cooked chips, seasonal veg & gravy

SIDES

Onion rings 5.95

Fries * 4.25

Sweet potato fries 4.45

Thyme house salad * 4.45

Truffle and

parmasen fries 5.45

Char grilled broccoli

& parmesan 4.6

THE GRILL

Steak & frites * 17.8

Bavette steak served with house fries, side salad & a pernod house butter (French style steak & frites)

Honey glazed ham & eggs * 16.3

Griddled egg, triple cooked chips, torched pineapple & watercress salad

Pan fried chicken * 17.2

Peppercorn sauce, crushed new pots & seasonal greens

Grilled lamb chops * 17

Served with house butter, chimichurri, creamed mash & autumn vegetables

Hot honey chicken burger * 15.8

Crispy coated hot honey chicken burger, fries, slaw & gravy

Double home-made smashed steak burger * 16.8

Brioche bun, American cheese, cheddar cheese, burger relish, salad and fries

Falafel burger (ve) 14.9

Candied onion, vegan bun, burger relish, salad & fries

Wild boar and pork burger * 16.2

Smoky aioli, salad & house fries

SAUCES

Peppercorn sauce 3.15

Wild mushroom sauce 3.15

Bearnaise sauce 3.15

Chimichurri 3.15

SUNDAY ROASTS

Available from 12.30 Sundays

ROASTED SIRLOIN BEEF

17.95

MAPLE AND HONEY ROAST HAM

15.9

All served with roast potatoes, bacon dauphinoise, seasonal veg, Yorkshire pudding & gravy

ADD Cauliflower cheese 4.95

Kids Sunday Roast 7.95

HALF ROTISSERIE CHICKEN

16

BEEF AND HAM

16.95



Thyme

CAFÉ • BAR • DINING



SOUP & SANDWICH

Upgrade to fries 2, sweet potato fries 2.5
or truffle and parmesan fries 3

Fallafel, caramelised onion, roast pepper * (ve) 10.85

Served in a wrap

Open prawn & Marie rose * 11.95

Farmhouse granary, lettuce

Warm chicken caesar wrap * 12.75

Chicken, bacon lettuce caesar dressing

Salmon & cream cheese * 12

Served on a sourdough flaguette, side salad

Fresh mozzarella & tomato flaguette * (v) 12

Heritage and sun dried tomatoes and a
nut free pesto

Hot roast of the day * 12.95

Please ask for today's choice, served on a
soft sub with gravy

SALADS

All salads served with Garlic Sourdough Bread

Warm goats cheese salad * (v) 13.7

Mixed leaves, balsamic and sherry onions
& a vinaigrette

Warm chicken caesar salad * 15.8

Romaine & baby gem lettuce, croutons, bacon,
warm grilled chicken breast, parmesan

Salmon nicoise salad * 14.5

Baked Salmon, potatoes, olives, green beans,
boiled egg, tossed in a creamy lemon Dijon
dressing

Grilled steak salad * 15

Chimichurri dressing, salad leaves & heritage
tomatoes

LIGHT LUNCHES

All served with fries and side salad

Steak dip 14.2

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

Grilled cheese toast (v) 12.2

Wild mushroom and roasted onion

Monte Cristo 12.65

Egg dipped ham, cheese & mustard toasted brioche sandwich

Rueben 15

Toast house made focaccia, Russian dressing, Swiss cheese,
pastrami, ham, sourkrout, gherkins

All day breakfast barm 13

Bacon, sausage, fried egg and cheese on a brioche barm,
served with fries and homemade chutney

Salmon and crab omelette * 13

Served with side salad and house fries

PIZZA

GLUTEN FREE PIZZA AVAILABLE

Margherita (v/ve) 14

Tomato, basil, fresh mozzarella

Fungi (v/ve) 15.8

Tomato, cheeses, mushrooms, basil, oregano & truffle oil

Thyme hot one 15.8

Extra spicy nduja sausage, pepperoni, jalapeno peppers,
tomato, mozzarella & fresh oregano

Hawaiian 16.1

Tomato, mozzarella, roasted ham, charred pineapple

Detroit style 15.8

Pepperoni, goats cheese & hot honey on a tomato base

DESSERTS

Stick toffee pudding 7

Served with ice cream

**White chocolate &
honeycomb mousse** 7

Creme brulee 7

Served with a home made
shortbread biscuit

Tiramisu cake

Pouring cream 7

Vegan chocolate cake 7

Served with sorbet

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

While every care is taken our kitchen handles a number of allergens,
there is no guarantee that there won't be cross contamination.

Scan QR code
for full list of
allergen information.

