

THYME CAFE

— ESTABLISHED 2003 —

SPECIALS

Adobe Viognier // Chile

Nectarine, white peach, honeysuckle and Jasmine. A wine full of character

175ml £7.00 // 250ml £9.00 // Bottle £25

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Malbec-Shiraz, Las Manitos // Central Valley, Chile

An easy-going style with plums, blackberry, cherry and black pepper.

Pairs well with the duck or aubergine.

175ml £6.20 // 250ml £8.70 // Bottle £26

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Moss Valley Bone In Pork Chop

Wholegrain mustard mash, apple and celery slaw, toasted walnuts, caramelised apples,
apple cider gravy £19

Salmon Katsu

Katsu curry sauce, sesame dressed Japanese rice, soy marinated soft boiled egg, ginger
and soy dressed pickled radish and cress salad

£21

Roasted and Charred Cauliflower Steak

Crispy vermicelli noodles, beansprout and cucumber salad, lemongrass and kaffir lime
coconut cream sauce, coriander oil

£15

“Upstairs @ Thyme”

The venue for meetings, events and private dining - enquire now!

