



FESTIVE THYME RESTAURANT MENU

-----NIBBLES ALL £6-----

Rosemary Focaccia
Olive Oil, Balsamic (V)(Ve)

Honey and Mustard Glazed Pigs in Blankets
Cranberry Sauce (DF)

Marinated Olives
Chilli and Garlic (V)(Ve)(GF)

White Bait
Marie Rose Sauce

Harissa Hummus
Ciabatta Croutes (V)(Ve)

Tempura Courgettes
Spiced Hummus (V)(Ve)

Hoisin Glazed Pork Belly Bites
Chilli and Spring Onion (DF)

Nibble Sharer Platter
Choose 5 Nibbles for £26

-----STARTERS-----

Ham Hock Terrine
Piccalilli, Ciabatta Croutes (GF*)(DF) **£8**

Winter Vegetable Soup
Sea Salted Butter, Mini Bread Loaf (V)(Ve*)(GF*) **£7**

Goats Cheese and Beetroot Salad
Balsamic Glaze, Mulled Wine Cranberries (V)(GF) **£9**

Butternut Squash Risotto
Crispy Sage, Chive Oil (GF)(V) **£8**

Zia's Onion Bhaji
Mint Dressing, Tomato and Cucumber Salad
(V)(Ve)(GF)(DF) **£8**

Chicken Liver Parfait
Red Onion Chutney, Toasted Brioche (GF*) **£9**

Classic Prawn Cocktail
Marie Rose Sauce, Gem Lettuce, Cherry Tomato, Mini
Bread Loaf (GF*) **£9**

-----MAIN MEALS-----

Roast Turkey Breast
Roast Potatoes, Apricot Stuffing, Seasonal Vegetables, Homestyle Authentic Curries and Rice Dishes (please
ask your server for today's selection)
Pigs in Blankets, Red Wine Gravy (DF)(GF*) **£22**

Zia and Amit's Indian Thali Board
ask your server for today's selection
£38 (for two to share)

Braised Shin of Beef
Creamed Potato, Honey Glazed Carrots, Truffle Sauce
(GF) **£24**

Sea Bream
Crushed New Potatoes, Tender stem Broccoli,
Seaweed Butter Sauce (GF) **£23**

Pork Belly
Grain Mustard Mash, Cavolo Nero, Braised Red
Cabbage (GF) **£21**

Wild Mushroom Gnocchi
Truffle and Mushroom Sauce, Mushroom Powder (V)
(Ve)(DF) **£18**

Chicken Tikka Burger
Mint Chutney, Tomato Salad, French Fries (GF*) **£17**

10oz Sirloin
Confit Plum Tomato, Flat Cap Mushroom and Rocket
Salad **£30**

Mixed Herb and Nut Roast
Roast Potatoes, Seasonal Vegetables, Truffle and Herb
Sauce (V)(Ve)(DF) **£20**

Allergen Disclaimer

All our food and drinks have been freshly prepared in our premises where we handle all allergens.
If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

*Steaks weights are uncooked weights.

(V) Vegetarian (GF) Gluten-Free (DF) Dairy Free (VE) Vegan

SERVICE CHARGE

If paying by cash or card a discretionary 10% service charge will be added to your bill. If charged back to your room a 3% service charge will be applied to your final bill. This charge will be distributed wholly amongst our team members who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately.

no questions asked.





FESTIVE THYME RESTAURANT MENU

SIDES £5 each

- Triple Cooked Chips (GF)(V)(Ve)(DF)
- French Fries (GF)(V)(Ve)(DF)
- Onion Rings (V)(Ve)(DF)
- Honey Glazed Carrots (GF)(NF)(V)
- Buttered Seasonal Greens (GF)(V)
- House Salad (GF)(NF)(V)(Ve)(DF)
- Creamed Potato (GF)(NF)(V)
- Braised Red Cabbage (GF)(DF)(V)(Ve)

SAUCES £4 each

- Peppercorn Sauce (GF)(NF)
- Red Wine Jus (GF)(NF)
- Blue Cheese Sauce (GF)(NF)
- Béarnaise sauce (GF)(V)

Have you seen our wine list? Ask your server for the perfect wine pairing to accompany your meal!

-----DESSERTS-----

3 or 5 cheeses

Chutney, Celery, Grapes, Crackers (GF*)(V)
£10/ £15

Pumpkin Spiced Crème Brûlée

Shortbread Biscuit (GF*)(NF)(V)
£9

Ice Cream and Sorbet

Please ask your server for todays selection (V)(Ve*)(GF)
£3 per scoop

Christmas Pudding

Brandy Sauce, Cranberry Compote (V)(Ve*)
£9

Double Chocolate Brownie

Salted Caramel Ice Cream (GF)(V)(NF)
£8

Lemon Posset

Winter Berry Sauce, Shortbread (v)(gf*)
£8

Sticky Toffee Pudding

Butterscotch Sauce, Honeycomb Ice Cream (V)(NF)
£9

Mincemeat Bakewell

Mulled Wine Syrup, Rum and Raisin Ice Cream (v)
£9

HOT DRINK & SMALL PUDDING £8

Please select from:

- Double Chocolate Brownie (GF)(V)
- Pumpkin Spiced Crème Brûlée (V)
- Mini Mince Pies, Brandy Sauce (V)

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