



THYME RESTAURANT MENU

GUESTS ON INCLUSIVE PACKAGES HAVE A FOOD ALLOWANCE OF £32.00 PER ADULT FOR DINNER.

-----NIBBLES ALL £6-----

Homemade Focaccia

Olive Oil, Balsamic (v)(ve)(df)

Chipolata Sausages

Honey and Mustard Glazed, Sun Blush Ketchup (df)

Salt and Pepper Squid

Sweet Chilli Dip (df)

Marinated Olives

Chilli and Garlic (v)(ve)(gf)(df)

Hummus

Ciabatta Croutes (v)(ve)(df)

Tempura Tender stem Broccoli

Hummus (v)(ve)(df)

Sweet Potato Falafel

Sweet Chilli Dip (v)(ve)(gf)(df)

White Bait

Marie Rose Sauce (df)

-----STARTERS-----

Ham Hock Terrine

Piccalilli, Ciabatta Croutes (gf*)(df) £8

Soup of the Day

Sea Salted Butter, Mini Bread Loaf (v)(ve*)(gf*) £7

Goats Cheese and Red Onion Tart

Beetroot Salad, Balsamic Glaze (v) £8

Tikka Cured Salmon

Coconut Curry, Asian Slaw (gf) £10

Zia's Onion Bhaji

Mint Dressing, Tomato and Cucumber Salad £8
(v)(ve)(gf)(df)

Chicken Liver Parfait

Red Onion Chutney, Mini Bread Loaf (gf*) £9

Mussels

Cider Cream, Leeks, Bacon, Herbs (gf) £9

-----MAINS-----

Braised Shin of Beef

Creamed Potato, Honey Glazed Carrots
, Bourguignon Sauce (gf) £22

Pork Belly

Black Pudding Rosti, Cavolo Nero,
Roasted Apple Puree (gf*) £21

Chicken Tikka Burger

with mint chutney, tomato, cucumber and French
Fries (gf*) £17

Zia and Amit's Indian Thali Board

Homestyle Authentic Curries and Rice Dishes (please
ask your server for today's selection)
£38 (for two to share)

Sea Bream, Seafood Linguine

Chilli, Garlic, Lemon and Herb Cream (gf*) £22

Mussels in Cider Cream, Leeks, Bacon, Herbs,

French Fries, Crusty Bread Loaf (gf*)(nf) £18

Wild Mushroom Gnocchi

Truffle and Mushroom Sauce, Mushroom Powder (v)
(ve)(df) £17

Crispy Tofu, Glass Noodles, Coconut Curry, Bok

Choi (v)(ve)(gf)(df) £17

10oz Sirloin, Confit Plum Tomato, Flat Cap

Mushroom and Rocket Salad (gf) £29.50

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 (GF*) means this dish isn't GF but can be adapted to be GF (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.





THYME RESTAURANT MENU

-----SIDES AND SAUCES-----

£5 each

Triple Cooked Chips
French Fries
Onion Rings
House Salad
Honey Glazed Carrots
Buttered Greens
Creamed Potato

£4 each

Peppercorn Sauce
Bearnaise Sauce
Red Wine Jus
Blue Cheese Sauce

-----DESSERTS-----

3 or 5 cheeses

Fig Chutney, Celery, Grapes, Crackers (gf*) **£10/ £15**

Ice Cream and Sorbet

Please ask your server for todays selection (v)(ve)(gf)

£3 per scoop

Double Chocolate Brownie

Salted Caramel Ice Cream (gf*)(v) **£8**

Sticky Toffee Pudding

Butterscotch Sauce, Honeycomb Ice Cream (v) **£9**

Vanilla Crème Brûlée

Shortbread Biscuit (gf*)(v) **£9**

Cardamom and Lime Panna cotta

Rhubarb Compote

Rhubarb Ripple Ice Cream **£9**

(gf)

Banana and Peanut Bread Pudding

Biscuit Ice Cream, Glazed Banana (v) **£9**

Hot Drink and Small Pudding £7

Please select from:

Double Chocolate Brownie (gf*)(v)

Banana and Peanut Pudding (v)

Vanilla Crème Brûlée (gf*)(v)

Liquor Coffees £6.95

Irish Coffee (Whiskey)

French Coffee (Brandy)

Italian Coffee (Amaretto)

Spanish Coffee (Tia Maria)

Baileys Latte

Hot Drinks

Espresso £2.50

Americano £3.50

Latte £3.30

Cappuccino £3.50

Hot Chocolate £3.50

English Breakfast Tea £3.00

Earl Grey Tea £3.00

Speciality Teas : Mint, Berry, Camomile,

Lemon & Ginger, Green Tea £3.00

Sweeten the deal...Vanilla and Caramel
Syrups available 50p each

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