

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

-----NIBBLES ALL £6------

Rosemary Focaccia

Olive Oil, Balsamic (v)(ve)

Honey and Mustard Chipolatas,

Sunblush Tomato Ketchup (df)

Marinated Olives

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

Harissa Hummus

Ciabatta Croutes (v)(ve)

Tempura Broccoli

Harissa Hummus (v)(ve)

White Bait

Marie Rose Sauce (df)

Tomato Soup

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

£7.50

Ham Hock Terrine

Piccalilli, Mixed Leaf Salad, Ciabatta Croute (df)

f8

Zia's Onion Bhaji

Mint Chutney, Tomato Salad (v)(ve)(gf)(df)

£7.50

Tikka Cured Salmon

Asian Slaw, Coconut Curry Sauce (gf)(df)

Chicken Liver Parfait

Red Onion Chutney, Fig & Toasted Brioche

£8

Duck Confit

Hoisin sauce and Asian slaw (df)

------ROWTON ROASTS-------

Roast Sirloin of Beef

Roast Potatoes, Mixed Vegetables, Yorkshire Pudding, Hand Cut Chips, Mushy Peas, Tartar Sauce (df)(gf*) Red Wine Gravy (gf*)

£20.50

Roast Pork Loin

Sage and Onion Stuffing, Roast Potatoes, Mixed Vegetables, Red Wine Gravy (gf*)

£18

Roast Turkey

Mixed Vegetables, Red Wine Gravy (gf)

£18

Nut Roast

Roast Potatoes, Mixed Vegetables, Red Wine Gravy (v)

(ve)(df)

Beer Battered Haddock

£15

4oz Double Beef Burger

Brioche Bun, Fries, Lettuce, Tomato, Gherkin, Burger

Sauce, Slaw, Swiss Cheese

£16

Sea Bream

Basil & Tomato Risotto, Lobster Bisque

£22

Wild Mushroom Gnocchi

Rocket Salad (v)



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.



THYME SUNDAY MENU

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

Braised Red Cabbage £4 Honey Glazed Carrots £4 Hand Cut Chips £5 Roast Potatoes £4 Yorkshire Pudding £1.50 Red Wine Gravy £3

All Sauces £4 **Peppercorn Sauce Bearnaise Sauce Red Wine Jus Blue Cheese Sauce**

Ice Cream and Sorbet

Please ask your server for today's selection (v)(ve)(gf)

Butterscotch Sauce, Vanilla Ice Cream £3 per scoop

Selection of 3 Cheeses

Chutney, Celery, Grapes, Crackers (v) £10

Double Chocolate Brownie

Sticky Toffee Pudding

£8

Pumpkin Spiced Crème Brule

Shortbread Biscuit (gf*)(nf)(v)

Salt Baked Pineapple

Caramel Sauce, Salted Caramel Ice Cream (v) Passionfruit Curd, Mango Salsa, Coconut Ice Cream (v)

Cardamom and Lime Panacotta

Rhubarb Compote £8

Hot Drink and Small Pudding £7

Double Chocolate Brownie (gf)(v) Sticky Toffee Pudding (v) Vanilla Crème Brule(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

