



Our Thyme taste menu features locally sourced produce and fruits and vegetables from our garden. Each dish highlights natural flavours with maximum impact, inspired by our team's heritage. The flexible menu lets you choose a larger dish with sides or sample multiple smaller dishes for a tasting experience.



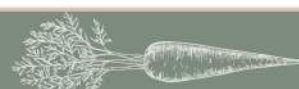
Homemade Focaccia £6	Marinated Olives £5.5	Halloumi Fries £9
Olive Oil and Balsamic (V)(VE)(DF)	Marinated in Lemon, Rosemary and Thyme (V)(VE)(GF)(DF)	Honey, Sesame and Onion Seeds, Sriracha Mayo (V)(GF)
Chorizo Croquettes £7	Cod Pakora £8.5	Courgette Fritters £6
Spicy Tomato Salsa	Tikka Mayo (GF)	Chipotle Hummus (V)(VE)(DF)



Crispy Chilli Beef £12.5 / £18	Chicken Satay Skewer £11	Pork Belly £15
Asian Slaw, Sesame, Cashew Nuts, Charred Lime (GF)	Peanut Dip, Salted Cucumber	Apple Ketchup, Fabada (GF)
Bavette Steak £20	Tandoori Chicken Leg £16	Rowton's 'Double, Double' £15
Peppercorn Sauce, Rocket Salad (GF)	Masala Sauce, Indian Salad, Mint Yoghurt (GF)	Two Beef Patties, Cheese, Lettuce, Burger Sauce, Pickles
Sticky Guinness Brisket £24	Indian Thali £17	
Clotted Cream Mash, Crispy Onion, Charred Greens, Red Wine	A tasting of Homestyle, Authentic Curries	



Sauteed King Prawns £11.5	Tikka Cured Salmon £14
Sriracha, Garlic and Herb Butter (GF)	Lime Yoghurt Dressing, Bhaji, Curry Oil, Pickled Cucumber (GF)
Grilled Mackerel £9	Sea Bream £21
Salt Baked Beetroots, Apple and Shallot Salad, Horseradish Cream (GF)	'Pad Thai' Vegetables, Thai Green Curry Sauce
	Line Caught Cod £23
	Pea Puree, Green Sauce, Crispy Capers, Lemon Oil (GF)



Zia's Onion Bhaji £8.5	Charred Cauliflower £14
Indian Salad, Mint Chutney (GF)(V)(VE)(DF)	Cauliflower Cream, Pakora, Masala Chai Raisins (V)(VE)(GF)(DF)
Baked Potatoes £8	Wild Mushroom Linguine £13 / £17
Rosemary Salt, Parsley Pesto, Sriracha Mayo (GF)(V)(VE)(DF)	Cep Powder, Truffle, Parsley Pesto (V)(VE)(DF)
Homestyle Dhal £7.5	
Poppadum's, Mint Chutney, Lime Pickle (V)(VE)(GF)(DF)	



Biryani Rice (V)(GF) £4.5	Mac n Cheese (V) £6.5
Masala Fries (V)(VE)(GF)(DF) £6	Garden Greens (V)(VE)(GF)(DF) £6.5
French Fries (V)(VE)(GF)(DF) £5	Seasonal Salad (V)(VE)(GF)(DF) £6
Triple Cooked Chips (V)(VE)(GF)(DF) £5	Parmesan and Truffle Fries (GF) £7
Clotted Cream Mash (V)(GF) £5	Classic Caesar Salad £7.5

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, intolerance, or coeliac disease 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



Tom's Cheesecake £9
Please ask your server what Cheesecake Tom has made for you today!

Selection of Three British Cheeses £14
Crackers, Chutney, Celery, Grapes (V)

Salt Baked Pineapple £9
Mango Salsa, Passionfruit Curd, Coconut Ice Cream (V)(VE)(GF)(DF)

Vanilla Crème Brûlée £8
Homemade Shortbread Biscuit (V)

Milk Chocolate Mousse £10
Salted Caramel, Brownie Bites (V)

Ice Cream and Sorbet £3.5
Please ask your server for today's selection. Price is per scoop.

Triple Chocolate Cookie Dough Skillet £9
Caramel Ice Cream (Baked to order) (V)

SMALL DESSERT AND HOT DRINK

Choose From:
Vanilla Crème Brûlée (V)
Cheesecake Slice
Chocolate Brownie (V)

£9



Americano £4
A smooth and rich coffee made by blending a shot of espresso with hot water for a bold yet mellow taste.

Latte £4
A creamy coffee with a shot of espresso topped with silky steamed milk and a light layer of foam

Cappucino £4
A shot of espresso, velvety steamed milk, and a generous frothy topping, finished with a dusting of cocoa

Flat White £4
A velvety coffee with a strong espresso base, blended with steamed milk.

Hot Chocolate £4
A rich and indulgent drink made with smooth, velvety chocolate and steamed milk.

Espresso
Single £3
Double £4.5

English Breakfast Tea
A pot for one £3.5
A pot for two £6

SPECIALITY TEAS £3.5

Lemon and Ginger
Earl Grey
Peppermint
Green
Chamomile
Strawberry and Raspberry



Passion Fruit Martini £11
Vodka, Passion Fruit Purée, Vanilla Syrup, Lime, Prosecco

Espresso Martini £11
Vodka, Coffee Liqueur, Espresso, Sugar Syrup

Pink Gin Fizz Martini £11
Pink Gin, Lemon Juice, Sugar Syrup

Aperol Spritz £11
Aperol, Prosecco, Soda Water, Orange Slice

Bramble £11
Gin, Lemon Juice, Sugar Syrup, Crème de Mûre

Cosmopolitan £11
Vodka, Triple Sec, Cranberry Juice, Lime Juice

Margarita £11
Tequila, Triple Sec, Lime Juice, Salt Rim

Kir Royale £11
Prosecco, Cassis



80's vs 90's Party Night | Saturday 31st May | £41.50

Kick off the evening with a glass of prosecco on arrival, indulge in a delicious three-course meal, and dance the night away to chart-topping classics from your favourite eras.

Summer Wreath Making | Sunday 8th June | £49

Enjoy a wonderful Summer afternoon of crafting the perfect wreath to celebrate the season. Delight in a cream tea and refreshments, craft your wreath with expert guidance and all materials provided.

Magic at the Movies | Thursday 12th June | £43

'Magic at the Movies' will take you on a nostalgic journey that features iconic songs from blockbuster films, such as Pretty Woman, Footloose, Flashdance, Dirty Dancing, and many more!

BOOK ONLINE NOW



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