

Thyme & Plaice – Market Menu

Sunday, Wednesday & Thursday evening

2 course £14-95, 3 course £16-95

Starters

Leek & Potato soup

Chicken Liver Parfait, onion marmalade & toast

Grilled goat cheese on brioche with tomato chutney & leaves

Pear & Walnut salad with croutons, boiled egg, orange & cardamom dressing & parmesan shavings

Thai Fishcakes with green beans & coconut & curry emulsion

Spiced Corn chips with Garlic tzatziki & leaves

Mains

Sirloin Steak with bubble & squeak, mushroom and tomato (£3-00 supplement)

Fillet of cod, crushed potatoes, spinach, and shellfish sauce & roast cherry tomatoes

Braised shoulder of lamb, roast potatoes, cabbage, carrots & lamb jus

Chicken Breast, fondant potato, broccoli & mushroom, garlic, chilli cream sauce

Caramelised onion tart Tatin topped with grilled goats cheese & served with a green salad

Spinach & Ricotta Ravioli, garlic & tomato sauce and mixed salad

Sides

Chips £2-50 Green peppercorn sauce £2-00 Diane sauce £3-00

Tomato & onion salad £2-50 mixed vegetables & potatoes £2-00

Desserts

Baileys Crème Brulee

Raspberry Eton Mess

White Chocolate, orange & ginger cheesecake with berry compote & Vanilla ice cream

Sticky Toffee pudding, toffee sauce, Vanilla ice cream

Apple & Blackberry crumble with custard

Assorted ice creams and sorbets

Cheese & Biscuits (£3-00 supplement)

