

Thyme & Plaice

Starters

Wild Mushroom Soup £4-90

Chicken liver parfait, onion marmalade & toast £5-20

Crab & Sweetcorn Risotto with shellfish sauce , grated parmesan £6-95

Pan roasted Pigeon breast, lentils, cabbage & bacon £6-50

Honey roast Beetroot tart topped with toasted Goats cheese & sticky walnuts £5-95 *n*

Smoked & poached Salmon roulade, prawns, mango puree & warm potato blinis £6-30

Pear & Stilton salad – jumbo raisins, caramelised hazelnuts, celery, leaves, honey & mustard dressing, *n* £5-80

Spiced Corn cakes with tzazski & rocket £ 5-95

Mains

Gressingham Duck breast, Plum tart, wild mushrooms, kale & port jus (served pink) £16-90

Roast miso marinated Cod with pak choi & wasabi pea puree £16-50

Rump of Welsh Lamb with mini Shepherd's pie, kale & lamb jus £16-90

Chicken Breast, wrapped in pancetta, wild mushrooms, green beans, cream sauce £15-90

Pan roasted fillet of Hake with crushed potatoes, asparagus & crab bisque £16-50

21 day dry aged Fillet, mushroom, tomato, chips, green peppercorn or béarnaise £22-95

Crispy Pork Belly with braised red cabbage, roast apple, black pudding & jus £16-50

Caramelised Onion Tart Tatin topped with grilled Goats cheese and serve with a mixed salad £14-20

Sides

Chips £2-50 Diane sauce £3-00

Tomato & onion salad £2-50

Starters not to be taken as main course

Main courses served with vegetables & potatoes of the day

Please inform a member of staff of any allergy or dietary requirements

n = contains nuts

Desserts

£5-25

Vanilla Crème Brulee

Raspberry Eton Mess

White Chocolate, Orange & Ginger Cheesecake with summer berry compote & Vanilla ice cream

Sticky Toffee pudding, toffee sauce, Vanilla ice cream

Dark Chocolate tart with marmalade ice cream

Selection of ice creams & sorbets

Cheese & Biscuits £6-90

Coffees and Teas

Small Cafetiere £ 2-00

Large Cafetiere £ 4-00

Espresso £1-60

Latte £2-50

Liqueur Coffees from £ 4-50

Pot of Tea or fruited for one £2-50

Dessert Wine

House dessert by the glass £4-20

Black Muscat 37.5cl £22-00

Aureus- Sauternes 50cl £29

Specials

Starters

King Prawns off the shell with garlic butter & a pea mole £8-50

Tuna Carpaccio with red wine Octopus ,Ginger & soy dressing & rocket £6-50

Ham hock terrine with chutney, leaves boiled egg & crostini £6-50

Mains

10oz Sirloin steak served with mushroom, tomato, chips and a choice of green peppercorn or Bearnaise sauce £21-95

Roast fillet of Salmon , crushed new potatoes, spinach, cherry tomatoes, chive buerre blanc £16-50

Braised lamb shank, bubble & squeak, carrots & lamb jus £16-50