

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

Mediterranean Tart topped with grilled Goats cheese , red pepper coulis & leaves

Pear & Walnut salad with croutons, boiled egg, orange & cardamom

dressing & parmesan shavings *n*

Wild Mushroom Risotto with Parmesan shavings

Mains

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

Fillet of Salmon, crushed potatoes, spinach, and chive cream 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 mixed salad

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

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

Desserts

Vanilla Crème Brulee

Raspberry Eton Mess

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

Sticky Toffee pudding, toffee sauce, Vanilla ice cream

Warm Dark Chocolate brownie with vanilla ice cream & chopped Pistachios *n*

Assorted ice creams and sorbets

Cheese & Biscuits (£3-00 supplement

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

N = nuts

