

Thyme & Plaice

Starters

- Leek & Potato soup dusted with cep powder £4-90
- Chicken liver parfait, onion marmalade & toast £5-60
- Grilled Mackerel fillet with Beetroot, balsamic & capers £6-30
- Wild Mushroom risotto with parmesan shavings £5-95
- Mediterranean vegetable tart topped with grilled Goats cheese, red pepper coulis & leaves £5-95
- Prawn & Crab verrine with mango, chilli, lobster mousse and parmesan crisp £6-50
- Pear & Walnut salad croutons boiled egg, parmesan shavings & orange & cardamom dressing, *n* £5-95
- Smoked Duck breast with leaves, spring onion, cashews, hoisin dressing £ 6-30 *n*

Mains

- Gressingham Duck breast, Plum tart, wild mushrooms, kale & port jus (served pink) £16-90
- Sea bass fillets with potato puree, spinach, roast cherry tomatoes & salsa verde £16-50
- Rack of Welsh Lamb, mini Shepherd's pie, kale & lamb jus £16-90
- Chicken Breast, wrapped in pancetta, wild mushrooms, green beans, cream sauce £15-90
- Roast fillet of Hake with prawns, asparagus & roast tomato and red pepper sauce £16-70
- 21 day dry aged Fillet, mushroom, tomato, chips, green peppercorn or béarnaise £22-95
- Crispy Pork Belly with cabbage & bacon, roast apple, lentils & jus £16-50
- Caramelised Onion Tart Tatin topped with grilled Goats cheese and served with a mixed salad £14-60

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

Vacherin with Chantilly cream and fresh berries

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

Sticky Toffee pudding, toffee sauce, Vanilla ice cream

Apple & Blackberry crumble with vanilla ice cream and custard

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

Gnocchi with wild mushrooms, bacon, peas, parmesan and cream £5-95

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, green beans & lamb jus £16-50