

Thyme & Plaice

Starters

Leek & Potato soup £4-90

Chicken liver parfait, onion marmalade & toast £5-60

Salmon fishcakes with Rocket & Aoili £5-95

Roast Asparagus, Parma ham, poached hens egg, Balsamic dressing & grated Parmesan £6-50

Mediterranean vegetable tart topped with grilled Goats cheese, red pepper coulis & leaves £5-95

Cured Mackerel & Mackerel pate with sourdough toast £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 £ 6-50 *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

£5-50

Vanilla Crème Brulee

Nougatine parfait with passion fruit coulis & raspberry compote

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

Sticky Toffee pudding, toffee sauce, Vanilla ice cream

Lemon Tart with Raspberry sorbet

Paris Brest with toasted Almonds & chocolate sauce *n*

Selection of ice creams & sorbets

Cheese & Biscuits £7-25

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 guacamole £8-50

Beef Carpaccio with pesto, rocket & grated parmesan £6-50 *n*

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