

ABOUT THYME

Eat. Drink. Don't Think.

SPECIALS

v* gf* **Beetroot and Apple Soup . Blue Cheese Toast**

850/-

v **Crispy Fried Mozzarella Bites . 'About Thyme' Chilli Jam**

Individual portion: 1,100/-

Sharing portion 2,100/-

gf* **Peri-Peri Chicken Livers . Ciabatta Toast**

Individual portion: 1,100/-

Sharing portion 2,100/-

p* **Bangers and Mash**

Our posh version of this iconic British classic is perfect comfort food for the cold season. Succulent artisanal pork and apple sausages are nestled on a bed of cheesy mustard mash, drenched with a rich onion gravy, topped with crispy onions and served with garden peas.

2,300/-

v* gf* n* **Aromatic Vegetable Tagine**

Chunky mixed vegetables gently cooked in Moroccan spices with apricots and chickpeas. Served with jewelled couscous and garnished with labneh, pomegranate seeds and flaked almonds.

2,300/-

v **Spinach and Ricotta Tortellini . Sage Butter . Parmesan Cheese**

Served with garden salad

1,800/-

v* gf **Creamy Tomato and Mascarpone Risotto with Basil and Roasted Aubergines**

Served with garden salad

1,800/-

Add Chicken 2,450/-

pb* **Add Bacon** 2,300/-

Dessert of the Week – Crêpes Suzette

Crêpes in caramelised orange liqueur sauce served hot with vanilla ice-cream

1,050/-

FROM THE BAR

Mulled Wine 950/-

Red Wine . Brandy . Brown Sugar . Orange . Spice

Procera African Craft Gin Cocktail Promotion 1,300/-

See separate menu inserts

v vegetarian . v+ vegan . v* vegan option available on request . gf gluten free . gf* gluten free option available on request
p* contains pork . *pb pork bacon, beef bacon available on request . n contains nuts . n* contains nuts that can be omitted

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES