

ABOUT THYME

Eat. Drink. Don't Think.

SPECIALS

v* gf **Creamy Roasted Sweet Corn and Miso Soup . Crunchy Corn Kernel Garnish**
900/-

v n* gf* **Baked Feta with Dates, Pistachios, Hot Honey and Rosemary . Toasted Pita Dippers**
Individual portion: 1,150/- Sharing portion 2,200/-

Pomegranate Glazed Lamb Meatballs with Mint Yoghurt
Individual portion: 1,150/- Sharing portion 2,200/-

gf **'Marry Me' Chicken**
Chicken breast in a creamy sundried tomato, basil and parmesan sauce
Served with herby mashed potato and tender stem broccoli
2,700/-

v **Peri-Peri Halloumi Burger**
Peri-peri halloumi on a toasted sesame bun with rocket, baba ghanoush and roasted Mediterranean vegetables
Served with rustic fries and red cabbage coleslaw
2,100/-

v* gf* **Tagliatelle Alfredo with Mushrooms** 2,050/-
Add Chicken 2,750/- pb* Add Bacon 2,650/-
Served with garden salad

v* gf **Creamy Artichoke and Sun-Dried Tomato Risotto** 2,050/-
Add Chicken 2,750/- pb* Add Bacon 2,650/-
Served with garden salad

Banoffee Pie
Back by popular demand ... a buttery biscuit crust filled with rich toffee and fresh bananas topped with lashings of freshly whipped coffee flavoured cream and finished with dark chocolate shavings and a dusting of cocoa powder
1,050/-

FROM THE BAR

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
***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