

ABOUT THYME

Eat. Drink. Don't Think.

IT'S NO COINCIDENCE THAT DESSERTS' SPELLED BACKWARDS IS 'STRESSED'
No meal is quite complete without something decadent, so why not finish your meal on a sweet note by indulging in something from our extensive dessert selection

***Irresistible Sticky Date Pudding**

About Thyme's most famous wicked indulgence

An old-fashioned sticky date pudding served piping hot, smothered with thick walnut toffee sauce and a scoop of vanilla ice cream

1,050/-

***Wicked Chocolate Brownie**

A warm, gooey chocolate brownie with macadamia nut pieces topped with a scoop of vanilla ice cream and drizzled with fudge sauce

1,050/-

Dark Chocolate Mousse with Raspberries

Our thick and creamy dark chocolate mousse is swirled with a homemade raspberry compote and garnished with fresh raspberries

1,050/-

Strawberry Cheesecake

Our version of a New York style cheesecake features a traditional digestive biscuit base and a rich cream cheese filling baked to perfection and topped with fresh, juicy strawberries and homemade strawberry sauce

1,050/-

Lemon and Thyme Crème Brûlée

A pot of silky custard subtly flavoured with lemon and thyme and finished with a sheer, crackly layer of caramelised sugar

Served with a lemon and thyme Scottish shortbread finger

1,050/-

Salted Caramel Banana Popcorn Sundae

A sweet, salty concoction of vanilla ice cream, fresh bananas, salted caramel sauce, and yes.....caramel popcorn!!!

1,050/-

***Peanut Butter Ice Cream Pie**

Peanut butter ice cream on a chocolate chip cookie crust
Drizzled with dark chocolate sauce and garnished with peanut brittle

1,050/-

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Blueberry and Lemon Curd Bread and Butter Pudding

British bread and butter pudding with a little twist ...
the winning combination of homemade lemon curd and fresh blueberries

Served hot with homemade custard

1,050/-

About Thyme Dessert Trio

Can't decide on which dessert to order?

Try this sampler of three of our most popular desserts....

***Chocolate Brownie . Strawberry Cheesecake . Lemon Meringue Pie**

1,050/-

Coconut Black Rice Pudding with Mango (seasonal)

Our version of this classic Thai dessert is made with
'forbidden black rice' and ticks ALL the boxes as it is not only
vegan friendly, but also nut free, gluten free and lactose free!

1,050/-

Vegan Retro Pineapple Upside Down Pudding

This plant-based version of the classic dessert of vanilla and coconut cake
with a pineapple ring and maraschino cherry served with vegan friendly salted caramel sauce and coconut and
lime gelato is guaranteed to evoke childhood memories

1,050/-

Dessert Of The Week

This is our opportunity to create desserts that cater for the changing weather and showcase seasonably
available ingredients as well as giving our regular patrons a chance to
try one of our new creations

See our special's menu for details

1,050/-

Exotic Fruit Platter

A colourful symphony of berries and exotic fresh fruit cuts
drizzled with natural honey and black poppy seeds

1,050/-

***Contains nuts**

Having a birthday or a celebration?

Call us for details of our freshly baked celebration cakes and gateau's

24-hour notice required