

THYME CAFE

— ESTABLISHED 2003 —

Mother's Day menu 2025

2 courses £29

3 courses £35

Snacks Bread, hummus, and chilli oil (ve)
(+ £5)

Mixed marinated olives (ve)

Starters

- Soup of the day & crusty bread
 - Salt & pepper squid, Chilli, spring onion, lemon & sweet chilli sauce
 - Zataar spiced halloumi fries, tzatziki, coriander & pomegranate
 - Roast tiger prawn pil-pil, crusty bread, parsley & lemon
 - Baked chorizo & piquillo peppers, parsley & ciabatta bread
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Mains

Roasts

- Roast Derbyshire Sirloin of Beef, Horseradish Sauce (*served pink*)
- Roast Moss Valley Pork Belly, Stuffing, Crackling, Apple Sauce
- Honey Grain Mustard Glazed Ham, Apple Sauce
- Roast Chicken Breast Supreme
- Rosemary Roast Butternut Squash

All roasts served with: Roast Potatoes, Thyme Roast Carrots, Seasonal Greens, Braised Red Cabbage
Yorkshire Pudding & Gravy

- Seared salmon fillet, sauteed potatoes, roast red onion, Wilted cherry tomatoes, Sauteed squid & salsa Verde
 - Harissa roast cauliflower, thyme café hummus, Fattoush salad, vegan yoghurt, coriander & pomegranate
 - Ras-el-hanout spiced butternut squash salad, lemon, pomegranate, cherry tomatoes, mixed baby leaves & tzatziki (add feta £3) (VGO)
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Desserts

- Crème brulee of the day, short bread
- Sticky toffee pudding, toffee sauce & vanilla ice cream
- Cardomom & cinnamon spiced apple crumble & custard
- Kahlua tiramisu
- Winter berry parfait, berry compote & strawberry ice cream