



Set Menu – April 2024
1 Course £15 | 2 Courses £20 | 3 Courses £25
(Includes either 125ml house wine, a half pint beer, or a soft drink)

Lunch (Tuesday – Friday)
12pm till 2.30pm

Dinner (Tuesday – Friday)
5pm till 6.30pm

Snacks
(+ £4)

Bread, hummus, and chilli oil (ve)
Mixed marinated olives (ve)

Starters

Potted house hot smoked salmon, seeded brown bread, whipped dill & caper butter
Sautéed primavera vegetables, truffle oil, parsley & toasted almonds
Roast chorizo, chickpeas & baby spinach baked egg, crusty bread

Mains

Seared sardines, fricassee of new potatoes, broad beans & anchovies, lemon & caper butter, rocket
Slow braised Tuscan sausage ragu rigatoni, toasted fennel, parsley & parmesan
Fish finger butty, battered haddock goujons, tartare sauce, mushy peas, fries, house salad
Southern fried chicken burger, garlic mayo, house salad & fries
Roast red pepper & harissa falafel bites, tabouleh salad, ras-el-hanout roast chickpeas, lemon & sumac vegan yoghurt (ve)

Desserts

Blueberry knickerbocker glory, mixed berry compote, vanilla ice cream
Thyme café dark chocolate fudge cake, chocolate sauce, blood orange sorbet
White chocolate Blondie, strawberry compote & strawberry ice cream