

# THYME CAFE

— ESTABLISHED 2003 —

## Sunday Lunch Menu

### Wine Specials

#### **Alto Los Romeros Reserva Gewurztraminer // Central Valley, Chile**

Characteristically floral and spicy. The surrounding wild Rosemary meadows of the Colchagua Valley enhance the elegance of the grape.

**175ml £7.90 // 250ml £11.10 // Bottle £32.50**

#### **Sangiovese, Amanti // Emilia-Romagna, Italy**

A soft, fruity Sangiovese, made from ripe grapes grown in the Emilia Romagna region in Italy. Deep intense red. Intense bouquet with flowers notes, vinous. On the palate it is well balanced, full and round with velvety tannins.

**175ml £7.60 // 250ml £10.60 // Bottle £31**

### Roasts

Roast Derbyshire Sirloin of Beef, Horseradish Sauce ( <i>served pink</i> )	£21
Roast Moss Valley Pork Belly, Stuffing, Crackling, Apple Sauce	£19
Honey Grain Mustard Glazed Ham, Apple Sauce	£18
Roast Chicken Breast Supreme	£18
Rosemary Roasted Butternut Squash	£15

#### **Thyme Café Four Meat Roast £25.00**

All roasts served with:

Roast Potatoes, Thyme Roast Carrots, Seasonal Greens, Braised Red Cabbage  
Yorkshire Pudding & Gravy

### Sides

Cauliflower cheese	£5.00
Braised red cabbage	£5.00
Buttered greens	£5.00