



## Formal Dining at Thyme

### Autumn Menu

September ~ October ~ November

#### Autumn Ribollita

Ropsley Estate game terrine, Thyme preserves  
Parmesan custard, anchovy crostini  
Kitchen garden pumpkin rotolo, walnut salsa (v)  
Soused Cornish mackerel, sour cream, pickled garden vegetables

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Guinea fowl, verjuice & roasted roots  
Rump of Southrop lamb, cannellini beans, anchovy, chilli & garlic  
Roast seasonal fish, chorizo, greens, haricot Rioja & aioli  
Roasted cauliflower, lentil & onion pilaf, harissa (v)  
Roast rare fillet of beef, wild mushrooms, Janssen's Temptation (*supplement of £10 per head*)

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Gianduja Marjolaine  
Pear tarte, vanilla ice cream  
Sauternes parfait, confit quince  
Walnut & fig tart, honey ice cream  
Cheese, soughdough, house jellies (*supplement of £8 per head*)

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Coffee & teas

*'For the love of the land ...'*

[www.thyme.co.uk](http://www.thyme.co.uk)