



Thyme Treats

Autumn Menu

September ~ October ~ November

Chase vodka & borscht shots

Chorizo, cider, thyme

Cured salmon blini, crème fraiche, salmon eggs

Wild mushroom & mozzarella arancini

Portuguese salt cod fritters

Chard lemon chilli gozleme

Hand-fried potato crisps with caviar & crème fraiche

SEASONAL TOASTS:

Aubergine, mint, feta

Kelmscott dry-cured ham, mascarpone & truffle Oil

Pork rillettes, kitchen garden pickles

Duck livers, Vin Santo, Muscatels

Roasted grape, walnut & goat's cheese

Bibury trout, cress, horseradish cream

Cannellini beans, chilli, garlic

£15.00 per guest + VAT for a choice of 4 treats

Bowls of house-roasted nuts: £8.50 per bowl

Bowls of garlic and herb olives: £8.50 per bowl

We use only the best and freshest, locally sourced, seasonal fruit and vegetables.

Menu changes may occur

'For the love of the land ...'

www.thyme.co.uk