

The Baa

Sample Menu - January 2019

Cocktails

Kitchen Garden Inspirations

Thyme's botanical cocktails are inspired by the herbs, fruit & vegetables that grow in our kitchen gardens, from the hedgerows, woodland, wild flower & water meadows.

Sweet beet £13

(Beetroot infused reposado tequila, our honey, green Chartreuse, vanilla bitters, lime juice & a sprig of Rosemary)

The Outcast £14

(William Chase GB gin, King's ginger liqueur, Liquore strega, lime, liquorice bitters)

Crab apple and Fennel fleece £13

(House infused fennel whisky, lemon, crab apple, citrus grass, Bitterman's burlesque bitters)

Apple falls £12

(Bulleit 95 rye, fresh apple, sugar & pink pepper)

The Marma-lady £14

(William Chase Seville marmalade gin, lemon, dry curacao, clementine and Campari marmalade, orange & mandarin bitters)

The Classics

Tried & tested, classic cocktails don't need much explaining. Please do let us know if you would like a classic not featured on the menu & our bartender will be more than happy to create one for you.

Martini £12

(Cotswolds dry gin or Belvedere vodka, dirty or dry, shaken or stirred)

Aged Negroni £14

(William Chase GB gin, Martini Bitter, Antica Formula. Aged in American oak barrel)

The Old Fashioned £14

(Woodford reserve bourbon, cane sugar, blend of bitters, orange)

Aviation £12

(Fifty pounds gin, lemon, Marsasquin, liqueur de Violette, sugar)

Manhattan £12

(Wild Turkey 101 proof bourbon, Martini Rubino, Aged Aromatic bitters)

Flocktail

Seasonal Seedlip flocktail £12

(Seedlip Grove 42, pear & rosemary shrub, lime, orgeat, egg white)



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Wines & Champagnes

Thyme's selection of white & rosé wines have been chosen due to their fragrant aroma, their deliciously fresh taste – & some for their Englishness.

Champagne & Sparkling

	125ml	750ml
Highdown Rambling Rose, West Sussex, England <i>Sweet sparkling English Rosé, bright & fruity</i>	£6.25	£35.00
Lallier Grand Cru Grand Reserve, Champagne, France <i>Pale lemon colour, good steady fizz, & a powerful typical 'breadly' Champagne nose</i>	£12.00	£55.00
Nyetimber Sparkling Wine, West Chiltington, England <i>An elegant English wine with a generous, creamy texture & luscious notes of lemon & pastry.</i>	£12.50	£60.00
Billecart Salmon, Champagne, France <i>This Champagne is lively, elegantly textured & fresh with a very long finish</i>		£70.00
Krug Grande Cuvee, Champagne, France <i>Beautifully aromatic with grilled nut, incense & graphite notes, vibrant & balanced</i>		£250.00

White Wines

	175ml	750ml
William Robertson Chenin Blanc, South Africa, 2015 <i>Refreshing, fruity Chenin, with a bright, peachy style</i>	£7.00	£29.00
Highdown South Down White, West Sussex, England, NV <i>Citrusy & balanced with a woody, peachy nose</i>	£7.75	£32.00
Pencarrow Sauvignon Blanc, Martinborough, New Zealand <i>Dry to taste & medium bodied. Aromatic tropical notes & gooseberry. Bright lacy acidity with refined concentration & minerality</i>	£8.25	£35.00
Bruno Blodelet Pouilly Fume, Loire, France, 2014 <i>Both complex & classic, with stacks of fresh mineral fruit flavours & a clean precise structure</i>		£45.00
Deux Roches, Bourgogne Tradition, 2014 <i>This is a medium gold wine, with an aroma of green apples, citrus, supported by floral & mineral notes, all of which are balanced on the palate with a mineral finish.</i>		£48.50
Chassagne Montrachet, Vieilles Vignes, Domaine Borgeot, France 2015 <i>On the palate, good acidity balances the richness of the body. There is a little spiciness on the finish.</i>		£90.00



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Rosé Wines

	175ml	750ml
Highdown Millers Reserve, West Sussex, England, NV <i>Pronounced strawberry aromas, which follow through on the palate accompanied by a mere hint of tangerine & white pepper.</i>		£29.00
Maison Williams Chase Rosé, Provence, France, 2015 <i>A crisp, fresh & fruity rosé, boasting delicious notes of white peach & grapefruit, with subtle aromas of Provence. Extremely pale. (Magnums available at £75.00)</i>	£9.00	£35.00

Red Wines

	175m	750ml
Chateau Haut-Claribes, Bordeaux, France, 2012/13 <i>Juicy blackberry fruits balance the spice & toast character, offering richness & a full, fruity character</i>	£7.50	£31.50
Pulenta La Flor Malbec, Mendoza, Argentina, 2015 <i>Full body, soft tannins & very subtle oak from its 6 months in French Oak.</i>	£9.50	£39.00
Ugarte Crianza, Rioja, Spain, 2013 <i>Gentle Rioja, notes of black fruit, well-polished tannins, good acidity & a long, spicy finish.</i>	£9.50	£39.00
Chateau Caronne Ste Gemme, Bordeaux, France, 2011 <i>A bright nose of red fruit with a perfumed edge, with nuances of smoke, black pepper & subtle oak.</i>		£49.00
Domaine Chofflet-Valdenaire Givry 1er Cru, Burgundy, France, 2013/14 <i>Ruby red colour & a nose of fresh pitted berries underpinned by a hint of raspberry.</i>		£65.00
Pomerol, Château Petit-Village, Bordeaux, France, 2012 <i>Powerful & yet elegant wine with substance, a certain tension & great finesse. The colour is almost black; the bouquet boasts crisp, refined fruit, followed by immense length & that freshness that is so characteristic of Château Petit Village.</i>		£95.00
Alter Ego, Château Palmer, Bordeaux, France, 2013 <i>Velvety & inviting, with lovely dark plum & blackberry fruit.</i>		£130.00
Chateau Saint Pierre St Julien, Bordeaux, France, 2009 <i>An opaque purple colour & a spectacular nose of subtle charcoal, crème de cassis, blackberry, & incense. Full-bodied, with striking intensity & flamboyantly rich, exuberant flavours.</i>		£150.00

