



## Formal Dining at Thyme

### Sample Autumn Menu 2018

September – October - November

Autumn ribolata  
Two Hoots soufflé (v)  
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)