



Formal Dining at Thyme

Sample Spring Menu

March ~ April ~ May

Ceviche

Kitchen garden minestrone

Arbroath smokie, puff pastry, garden leaves

Cerney goats' curd, pea shoots, radish & honeyed almonds

Asparagus rotolo (v)

Nettle risotto (v)

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Fish & mussels en papillote, Chablis & sorrel

Guinea fowl, asparagus, Netherend butter sauce

Southrop spring lamb, cannellini beans, anchovy, chilli & garlic

Poached veal, green herb sauce

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Crepe suzette

Rum baba

Champagne rhubarb trifle, almonds

Chocolate pot

Classic lemon tart

Cheese, soughdough, house jelly (*supplement of £8 per head*)

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Coffee & teas

'For the love of the land ...'

www.thyme.co.uk