



# THYME

## Thyme Treats

### Sample Autumn Menu 2018

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