

# Thyme



**BRUNCH** 9am-11.30am  
(9.30am - 11.30am Sunday)

**LUNCH** 12pm - 3pm

**AFTERNOON THYME  
TREATS** 3pm - 4.30pm

Recipe: Honey, Mustard & Thyme Dressing ♥

3 tbsp Dijon mustard | 2 tbsp honey | 2 tbsp  
apple cider vinegar | ½ cup olive oil | 1 tsp fresh  
thyme (½ tsp dried) | Salt & pepper | Optional: 1  
tsp wholegrain mustard, 1 minced garlic clove

🌀 | Our Method:

- Whisk mustard, honey, vinegar, thyme.
- Gradually add oil; whisk till smooth.
- Season to taste.

*Keeps 1 week in fridge. Shake before use. Enjoy!*

## BRUNCH • LUNCH • AFTERNOON THYME TREATS

### THYME MAINS

Served 12pm - 3pm

**Turkey Roulade** 19.95  
(gf available)

Served with pork, cranberry, sage and onion stuffing, baby new potatoes, honey-roasted carrots and parsnips, braised red cabbage, sprouts and rich homemade gravy.

**Cranberry Nut Roast** 16.95  
(v, ve option, gf)

Served with Yorkshire pudding, baby new potatoes, honey-roasted parsnips, braised red cabbage, seasonal vegetables and vegan gravy.

**Salmon Fillet** 17.95  
(gf)

Served on a bed of parmentier potatoes, fine green beans, veloute spinach, with a dill and lemon sauce.

**Beef Bourguignon** 17.95  
(gf)

Slow-braised beef, with pickled red cabbage, wine pancetta and creamy herb mashed potatoes.

**Mushroom Risotto** 15.95  
(v / gfo)

Creamy arborio rice with wild mushrooms and thyme, finished with parmesan.

### THYME CLASSICS & FAVOURITES

**Quiche of the Day** 13.95  
(v)

Homemade quiche with seasonal salad served with skinny fries.

**Fish & Chips** 13.5 / 17.95

Crisp battered fish with chunky chips, minted peas and tartare sauce.

**Steak & Ale Potted Pie** 18.5

Tender steak braised in ale with hand-cut chips, greens and gravy.

**Sausage & Mash** 13.95

Creamy chive mash, buttery greens, rich thyme and shallot gravy finished crispy onion.

### STARTERS & NIBBLES

Served 12pm - 3pm

**Parsnip Soup** 6.95

Roast parsnip blended with fresh thyme, roasted garlic croutons, honey drizzle and crispy sage. Served with warm rustic roll.

**Padron Peppers** 5.95

Roasted padron peppers in olive oil and Maldon's sea salt.

**Pigs in Blankets** 6.25

Wrapped in smoked bacon, drizzled with hot chilli honey.

**Brie & Chutney** 6.95

Deep fried wedge of brie, with rocket, candied walnuts and sticky onion chutney.

### SALAD BOWL

Served with house dressing and toasted seeds

**Goat's Cheese Crumble** 15  
(v, gf)

Sweet walnuts, caramelised red onion & sundried tomato, finished with a balsamic glaze

### SANDWICHES & JACKET POTATOES

Sandwiches served with salad & crisps, jackets with dressed leaves

**Roast Ham & Cheese with  
Spiced Apple Chutney** 9.95

**Smoked Salmon with  
Lemon Dill & Cream Cheese** 10.95

**Turkey, Brie & Cranberry  
Toasted Ciabatta** 12.95

**Tuna & Sweetcorn with Dill  
Mayo & Pickled Red Onions** 9.95

**Wild Mushroom & Spinach  
with Parmesan Shavings  
(Served on Toast or Jacket)** 12.95  
(v, gf)

**Cheese & Beans  
(Jacket only)** 8.95

### ADDITIONS

**Small portion of soup** 2.5

**Chips or fries** 4

**Garlic bread / Cheese +1** 4

### ALL DAY

#### FESTIVE BRUNCH

Served all day until 4pm

**Winter Thyme Avo** 12.95  
(v / gf available)

Fresh avocado on toast with poached eggs, crumbled feta, beetroot and a thyme oil drizzle.

**Winter Harvest Hash** 12.95  
(v / ve available)

Crispy potatoes with roasted squash, kale and caramelised onions, topped with a poached egg.

**Spiced French Toast** 9.95  
(v)

Brioche French toast with spiced caramelised apples, cinnamon cream and maple syrup.

### SEASONAL DRINKS

**Gingerbread Latte** 4.75

Smooth espresso with gingerbread syrup, steamed milk and warming festive spices. Topped with cream and a dusting of cinnamon.  
(v / ve available)

**Festive Mulled Wine** 5

A warming glass of gently spiced red wine infused with citrus, cloves and winter aromatics.

**Festive Aperol Spritz** 7.5

Classic Aperol Spritz with a seasonal cranberry twist.

**DESSERTS** 7.5

- ♥ Christmas Pudding with Classic Brandy Sauce
- ♥ Apple & Blackberry Crumble with Custard or Ice Cream
- ♥ Mulled Berry & Cinammon Cream Pavlova
- ♥ Cheesecake of The Day with Fruits of The Forest Sorbet

Add ice cream 1.5

Add pouring cream 1

**Mini Dessert & Drink** 7.95

Small portion of any dessert with your coffee or tea.

# Thyme



Warbreck Garden Centre:  
All of the inspiration you  
need this season...  
All under one roof.



House Garden Dressing ♥  
Bright, balanced and full of flavour.  
A touch of Dijon, a little honey, and cold-  
pressed rapeseed oil whisked to a smooth,  
golden finish. Perfect over crisp leaves  
or warm roasted vegetables.

## BRUNCH • LUNCH • AFTERNOON THYME TREATS

### DRINKS

#### Coffee

*Decaffeinated available  
& alternative milk*

Flat White	4.25
Latte	4.25
Cappuccino	4.25
Americano	3.95
Espresso	2.95
Double Espresso	3.5
Mocha	4.5
Shot of Syrup	0.6

#### Hot Chocolate

Hot Chocolate	4.5
Deluxe (cream & marsh)	4.95

#### Tea

*Selection of Artisan Teas*

English Breakfast	3.75
Decaf Breakfast	
Earl of Grey	
Gunpowder Green	
Mojito Mint	
African Rooibos	
Red Berry Burst	

#### Cold Drinks

Coke/Diet/Fanta/Sprite	3.75
Elderflower	3.95
Rose Lemonade	3.95
Ginger Beer & Lime	3.95
Fresh Orange	3.5
Fresh Apple	3.5
Children's Carton	2.25
Still/Sparkling 330ml	2.75
Still/Sparkling 750ml	4.25

#### Smoothies

*Made fresh to order - v, ve, df*

Strawberry Split	4.95
Strawberry, banana & apple	
Pineapple & Mango	4.95
Pineapple, mango & passionfruit	
Green Reviver	4.95
Kale, spinach, mango & apple	

### WINES & SPARKLING

Available from 11am

#### Prosecco DOC (Italy)

175ml 7 | Bottle 26

*Light, crisp and gently fruity  
with fine bubbles – perfect for  
celebrations or Afternoon Tea.*

#### Nozeco (0.0% Sparkling)

200ml 5

*Delicate bubbles with notes of white  
peach and pear – a refreshing,  
elegant alternative  
to Prosecco.*

#### Sauvignon Blanc (Chile / Marlborough)

175ml 6.25 | 250ml 8.25  
Bottle 24

*Fresh and zesty with bright citrus  
and gooseberry aromas – lively and  
food-friendly.*

#### Rosé (Provence, France)

175ml 6.25 | 250ml 8.25  
Bottle 24

*Pale, dry and delicate with soft  
red-berry fruit and a clean finish –  
the taste of summer.*

#### Merlot / Malbec (Chile / Argentina)

175ml 6.25 | 250ml 8.25  
Bottle 24

*Smooth, medium-bodied red  
with plum and chocolate  
notes – soft tannins and a  
rounded finish.*

### BEERS & CIDERS

Served chilled

Peroni Nastro Azzurro (330ml)	5.25
Thatchers Gold (500ml)	5.25
Rekorderlig Strawb & Lime (500ml)	5.75
Peroni 0.0 % (330ml)	4.7
Guest Ale	5
Please ask for today's choice	

### CAKES & PASTRIES

All freshly baked and served  
from the counter.

#### Traybakes 3.95

Caramel Shortbread  
Raspberry & White Choc Blondie

*Vegan & Gluten Free:*

Granola Bar  
Chocolate Brownie  
Choc Raspberry Rocky Road

#### Premium Slices 4.5

Victoria Sponge  
Lemon Drizzle Loaf  
Chocolate & Cherry  
Raspberry & Almond Bakewell  
Festive Mince Slice

#### Ginger & Fig Cakes 4.95

Sticky Ginger  
Chocolate Cake  
Carrot Cake  
Coffee & Walnut  
Toffee Apple

*Gluten Free:*

Lemon & Polenta Cake

### SCONES & TEACAKES

#### Cream Tea 8.5

Scone with clotted cream  
& jam, served with your  
choice of tea or coffee.

#### ♥ Scone, Clotted Cream 5.95

& Strawberry Jam

#### ♥ Scone & Butter 3.95

Toasted Teacake 3.5  
with Butter

### THYME AFTERNOON TEA EXPERIENCE

A selection of seasonal  
sandwiches, miniature quiche,  
and sweet treats including scone  
with clotted cream & jam.

Served with your choice of  
tea or coffee.

♥ £30 per person

Available daily from 2pm, 24 hour  
advanced booking required.