

# Thyme



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

**LUNCH** 12pm - 4pm

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

W | Our Method:

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

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

## BRUNCH • LUNCH • AFTERNOON THYME TREATS

### MOTHER'S DAY WEEKEND MENU

Served 12pm - 4pm

### THYME MAINS

#### Roast Beef, Lamb or Pork 18.95

Served with crispy roast potatoes, braised red cabbage, fine green beans, roast honey glazed parsnips and carrots with Yorkshire pudding and homemade gravy.

#### Beetroot, Walnut & Goats Cheese Roast 16.95

(v)  
Sweet roasted beetroot and toasted walnuts with creamy goats cheese. Served with a vegetarian gravy.

#### Chargrilled Butterfly Chicken Breast 16.95

Served with herb mashed potato, butter and honey roast carrots and tenderstem broccoli. Finished with a creamy Diane sauce.

#### Steak & Ale Potted Pie 18.5

Tender steak, ale, pancetta and button mushrooms with hand-cut chips, greens and gravy.

#### King Prawn & Fettuccine Pasta 17.5

Pan fried king prawns in garlic butter. Served with sunblush tomatoes, coriander and banana shallots on sweet chilli fettuccine pasta.

#### Pan Fried Sea Bream 17.5

Pan fried sea bream, herb crushed potato cake, sweet potato puree and crispy kale. Served with a tangy lemon and thyme dressing.

#### Fish & Chips 13.5 / 17.95

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

### ADDITIONS

Small portion of soup	3
Chips or fries	4
Garlic Bread / Cheese +1	4
Parmesan / Truffle Fries	4.5

### SOMETHING LIGHT

Served 12pm - 4pm

#### Quiche of the Day 13.95

(v)  
Homemade quiche with coleslaw, seasonal salad and skinny fries.

#### Butternut Squash Salad 15.95

(v)  
Warm roasted butternut squash salad. Served with kale, fine green beans, sweet walnuts, dried cranberries and creamy crumbled goats cheese, tossed in a tangy homemade dressing.

#### Roasted Parsnip & Cauliflower Soup 6.95

Served with a warm crusty bread.

### SANDWICHES &

#### JACKET POTATOES

Sandwiches served with salad, coleslaw & crisps, jackets with dressed leaves

Wild Mushroom & Spinach  
Toastie with Sticky Onion &  
Melting Cheese 11.5  
(Served on Sourdough or Jacket)  
(v, gf)

Pork Ciabatta with Thyme &  
Onion Stuffing & Pear Chutney.  
With Pot of Gravy & Crackling 12

Roast Ham & Mature Cheddar &  
Caramelised Onion Chutney 10

Tuna, Dill & Black Pepper Mayo  
& Pickled Red Onions 10

Chicken & Bacon, Tarragon,  
Mayo & Crisp Leaves 10.5

Spiced Roasted Squash with  
Creamy Hummus, Pickled Winter  
Slaw & Toasted Seeds 10.5  
(ve)

Cheese & Beans 8.95  
(Jacket only)



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

### ALL DAY

#### SPRING BRUNCH

Served all day until 4pm

#### Thyme Avo 12.95

(v / gf available)  
Fresh avocado on toast with poached eggs, beetroot, feta and a thyme oil drizzle.

#### Harvest Hash 12.95

(v / ve available)  
Crispy potatoes with roasted cherry tomatoes, kale and caramelised onions, topped with a poached egg.

#### Spiced French Toast 9.95

(v)  
Brioche French toast served with blueberry compote and maple syrup.

#### Wild Mushrooms 11.95

Served on toasted sourdough with spinach and garlic.

#### Pear & Honey Ricotta Toast 10.95

Whipped ricotta on toasted sourdough with pear, honey and crushed walnuts.

#### Black Pud Sourdough 11.95

Grilled black pudding and poached egg on toasted sourdough with sticky red onion chutney and rocket.

#### Med Benedict 12.95

Poached eggs with roasted cherry tomatoes, shallots and spinach, finished with tahini hollandaise on a toasted bagel.

### DESSERTS 7.5

♥ Apple & Winter Berry Crumble  
♥ Homemade Sticky Toffee Pudding with Butterscotch Sauce  
♥ Homemade Chocolate Brownie with Winter Berry Compote  
♥ Raspberry Pavlova  
♥ Lemon Posset with Crushed Meringues, Raspberries & Shortbread

Served with a choice of custard, ice cream or pouring cream

# Thyme

W 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

#### 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  
& Strawberry Jam 5.95

♥ Scone & Butter 3.95

Toasted Teacake 3.75  
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.