Thyme
AT THE MANOR

SCAN FOR ALLERGEN INFORMATION

RESTAURANT MENU

Guests on an inclusive package have a £32 allowance per person for dinner

NIBBLES and STARTERS

Focaccia bread — £6.00
Whipped rosemary butter (V)

Lamb Croquettes — £7.00
Tomato chipotle sauce

Soup of the Day — £8.00
Mini onion loaf (GFA, VA)

Pan Seared Scallops — £10.50
Pea velouté', diced pancetta, wild mushrooms

Lemon Infused Marinated Olives (GF, VE, V) — £6.00

Onion Bhaji — £6.00
Minted yoghurt, chaat masala (V, GF)

Halloumi Fries — £7.00
Chipotle mayonnaise (V)

Butternut Squash Arancini — £8.00
Tomato and red pepper hummus, rocket and balsamic vinegar (GF, VE, V)

MAINS

Fish of the Day — £26.00

Pan Seared Duck Breast — £27.50
Dauphinoise potatoes, spiced jus, cherry bon -bon, charred leeks

Chicken Tikka Supreme — £24.00
Saag aloo, makhani sauce (GF)

Roasted Squash & Beetroot Risotto — £19.00
Fried tofu or caramelised vegan feta (V, VE)

10oz Sirloin Steak — £36.00
Triple-cooked chips, grilled cherry tomato, truffle butter, tenderstem broccoli (GF) *Add peppercorn or bernaise sauce*

Wild Mushroom Linguine — £18.00 (Add on King Prawns +£5)
Chive cream sauce, parmesan flakes, chives (V)

Slow Braised Beef Feather Blade — £27.50
Horseradish and leek mash, honey-glazed carrots, bourguignon sauce

Slow Braised Lamb Shank — £29.00
Bean cassoulet, chermoula, crispy chickpeas

SIDES

All £6.00 each

Triple Cooked Chips (GF, V, VE)
Truffle Fries (GF, V)
Pan Fried Tenderstem broccoli, chili flakes, butter (GF, V)
Honey Roasted Carrots minted yoghurt dip (GF, V)
Saag aloo (GF, V)
Charred Hispi Cabbage parmesan cream (GF, V)

Vegan side options on request

DESSERTS

Sticky Toffee Pudding — £9.00
Caramelised banana, caramel sauce, vanilla ice cream (V)

Warm Chocolate Brownie — £9.00
Chocolate fudge sauce, vanilla ice cream (V)

Frozen Treat Per Scoop — £3.50
Ice Cream · Vanilla - Caramel Fudge · Mint Chocolate (GF, V)
Sorbet · Mango · Blood Orange · Raspberry (VE)

Gajar Halwa — £9.00
A traditional Indian dessert made with slow-cooked carrots, reduced milk, ghee and aromatic cardamom, finished with creamed cheese, crunchy pistachios and honeycomb ice cream (V)

Lemon Meringue *(great to share)* — £12.00
Lemon curd, crème cheese mousse layered on biscuit base, vanilla ice cream, fluffy Italian meringue (V)

MINI TREATS

Served with a choice of coffee

Mini Biscoff Cheesecake (V) — £6.00

Mini Brownie (V) — £6.00

CHEESE PLATTERS

Our Cheeses:
Cornish Yarg
Cropwell Bishop Blue Stilton
Charles Martell Double Gloucester

One Cheese - £9.00
Three Cheese — £13.00
Served with crackers, grapes, celery and spiced pear chutney (V, GFA).

Dietary & Allergen Notice | All dishes are prepared in an open kitchen where allergens are present. We cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled. Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering. Full allergen matrix available upon request or via the QR code.
(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten-Free | (DFA) Dairy-Free Adaptable | (GFA) Non-Gluten Adaptable (VA) Vegan Adaptable