

EVENING MENU



SHARERS

Cheesy Garlic Flatbread (v)

Topped with fresh rocket. If you'd prefer without cheese, just ask! Serves 2

NEW Double Stack Wings

Piri Piri chicken and sticky duck wings with a blue cheese dip. Serves 2

NEW The Thyme Sharing Platter

Strips of cheesy garlic flatbread, sticky duck wings, Piri Piri chicken wings, pork and beef kofta, battered onion rings, tortilla chips and celery. Served with blue cheese and Bourbon BBQs dips. Serves 2-3

NEW Charcuterie & Cheese Board

Slices of British dry-cured ham, Cumberland salami and Norfolk mustard salami, mozzarella and feta. Served with olives, Ciabatta and onion chutney

For One To Share, serves 2-3

STARTERS

Classic Prawn Cocktail (v)

Served with a mixed salad and Ciabatta

NEW Sticky Duck Wings

Coated in a sweet and sticky Asian-style glaze topped with fresh red chilli and coriander

Crispy Chicken Wings

With a choice of Bourbon BBQ^s or Piri Piri glaze. Served with celery sticks and blue cheese sauce

Tomato & Mozzarella Salad (v) 300

Creamy mozzarella and freshly sliced tomatoes, drizzled with basil pesto

NEW Grilled Kofta

Lightly spiced succulent pork and beef kofta with Ciabatta and a crunchy Greek salad topped with a sour cream and chive dip

Seasonal Soup served with Ciabatta (v)

Black Pudding with Smoked Streaky Bacon & Apple

With a mixed salad and French dressing

NEW Potted Crab

British white crab meat in a seafood sauce, served with a mixed salad and Ciabatta

SALADS

Freshly prepared and loaded with delicious ingredients

NEW Coronation Grilled Chicken Salad

Succulent grilled chicken breast strips tossed in a mixed salad and coronation dressing, topped with smoked streaky bacon

NEW Tomato & Mozzarella Mixed Bean & Quinoa Salad (v) 600

A delicious mix of brown rice, cannellini, edamame, pinto and kidney beans and quinoa tossed in a green chilli and lemon dressing, topped with freshly sliced tomato, creamy mozzarella, spring onion and rocket

Add grilled chicken or salmon

THYME FAVOURITES

Whether it's a great British classic or something with a bit of a twist, you can be sure our dishes are made with quality ingredients from hand-picked suppliers and freshly prepared by our chefs

Chicken Makhani Curry

A medium-hot curry made with chicken breast in a tomato and cream sauce topped with red chilli and coriander. Served with basmati rice, naan bread, poppadom and mango chutney

NEW Chicken Escalope

A succulent chicken breast coated with crisp, crunchy breadcrumbs, topped with garlic and parsley and a fried egg, served with skin on chips and a mixed salad

NEW Crab Mac 'n' Cheese

British white crab meat in creamy macaroni, topped with gratinated cheese and served with toasted Ciabatta and a mixed salad

NEW Chicken & Chorizo Filo Parcel 600

Served with basil crushed potatoes and a mixed salad

NEW Sweet Potato, Spinach & Feta Lasagne (v) 600

Served with a mixed salad

NEW Three Cheese Crustless Quiche (v)

Deliciously deep-filled with Cheddar, Red Leicester and Goat's cheese, tomato and spring onion. Served with basil crushed potatoes and a mixed salad

CREATE YOUR OWN PIZZA

Hand rolled and made fresh to order by our chefs, with your choice of toppings

Choose 3 toppings

Choose 6 toppings

Pepperoni, Chicken Breast, Streaky Bacon, Prawns, Pineapple (v), Red Peppers (v), Red Onion (v), Fresh Rocket (v), Jalapeños (v), Mushrooms (v), Tomato (v), Red Chilli (v)

FISH

NEW Haddock & Chips (v)

With skin on chips, mushy or garden peas and tartare sauce. If you'd like complimentary bread and butter, just ask!

NEW Sea Bass en Papillote 600

Delicious oven-baked sea bass fillet, gently steamed in a paper parcel with courgettes and cherry tomatoes, served on a bed of thinly sliced potatoes with seasonal greens

Grilled Salmon Fillet

Served on a bed of basil crushed potatoes, seasonal greens and béarnaise^s sauce

Lighter Dishes That Taste Great

We have a selection of delicious dishes on our menu which are lighter in calories. Look for these icons for dishes and sides that are fewer than 600, 300 or 150 calories!

600

300

150

THE GRILL

All our 100% UK and Irish farm assured beefsteaks are hand cut by expert butchers and matured for at least 21 days

8oz* Rump Steak

Full of flavour and with a firm texture

8oz* Sirloin Steak

Succulent, tender and with a delicate flavour

9oz* Ribeye Steak

Marbling gives this steak a soft texture and rich flavour

All served with peas, half a grilled tomato, sautéed mushrooms and skin on chips. If you'd prefer to top your steak with garlic butter, just ask!

Add a béarnaise^s, or creamy peppercorn^s sauce to your steak

Mixed Grill

4oz* flat iron steak, half a chicken breast, half a gammon steak, sausage and a fried egg served with peas, mushrooms, half a grilled tomato and skin on chips

Gammon Steak

With a grilled pineapple ring and a fried egg served with peas, half a grilled tomato, mushrooms and skin on chips

Bourbon BBQ Chicken^s & Bacon Melt

A succulent chicken breast topped with streaky bacon, Cheddar cheese and Bourbon BBQ sauce^s. Served with skin on chips and a mixed salad

GOURMET BURGERS

NEW Double Cheese & Bacon Burger

Two juicy 4oz* burgers layered with melted Cheddar cheese and smoked streaky bacon. Prepared using 100% UK and Irish Farm assured beef and served in a sesame seed bun with skin on chips and coleslaw

Add an extra 4oz* burger, cheese and bacon stack

NEW Grilled BBQ Chicken & Cheese Burger^s

Served with skin on chips and coleslaw

NEW Spicy Nacho Bean Burger (v)

Served with skin on chips and coleslaw

SIDES

Olives & Feta (v)

Coleslaw (v)

Seasonal Greens (v) 150

Skin on Chips (v)

Battered Onion Rings

Mixed Salad (v) 150

We think your meal should be served just the way you like it! Fancy a side from another dish? No problem, just ask and we'll swap it for you

thyme
British Bar + Grill



DESSERTS

Our desserts are the real taste sensation. Rich and decadent or fresh and fruity, we've got something for everyone

NEW Summer Berry Brioche Pudding (v)

A soft and buttery brioche pudding packed with juicy summer berries and served with a choice of dairy vanilla ice cream or cream

NEW Baked Cheesecake (v)

Vanilla flavoured cheesecake topped with summer berries

Ultimate Chocolate Brownie Sundae (v)

Dairy vanilla ice cream, chocolate brownie pieces, chocolate sprinkles, chocolate sauce, chocolate flakes, a whip of cream and a curled wafer

NEW Strawberry Fro-Yo (v)

Creamy strawberry flavoured frozen yoghurt topped with fresh strawberries

Berry Eton Mess Sundae (v)

Mixed summer berries, dairy vanilla ice cream, crushed meringue, raspberry sauce, a whip of cream and a curled wafer

Ultimate Chocolate Brownie (v)

Served with dairy vanilla ice cream and drizzled with salted caramel sauce

Dairy Vanilla Ice Cream (v)

Three scoops, served with chocolate, salted caramel or raspberry sauce and a curled wafer

NEW British Cheese Board (v)

Coastal Cheddar, Somerset Brie and Cropwell Bishop Stilton served with crackers, fresh celery and apple and onion chutney

LIQUEUR COFFEE

Bailey's Latte

Bailey's Irish Cream with espresso and steamed milk

Irish Coffee

Jameson Irish Whiskey and a cream float

Highland Coffee

Whiskey and a cream float

French Coffee

Courvoisier VS Cognac and a cream float

Italian Coffee

Amaretto and a cream float

Ask a team member for pricing

COFFEE & HOT DRINKS

	Single	Double
Espresso	1.50	1.85
Cappuccino	2.25	2.55
Caffe Latte	2.25	2.55
Americano	2.00	2.25
Hot Chocolate	2.50	2.80
Tea	1.80	

Nothing here that takes your fancy? Take a look at our extensive drinks range and watch out for our ever-changing drinks promotions

DINNER & BREAKFAST MEAL DEAL

A SAVING OF UP TO **25%**^{**}

- ANY TWO COURSES & A DRINK* FROM OUR EVENING MENU -

FOLLOWED IN THE MORNING BY

- OUR FAMOUS UNLIMITED BREAKFAST -

*Choose from 175ml house white, rosé or red wine, lager, bitter or a soft drink. Selected drinks available. Drinks range varies by location. ask a team member for the full selection available. **+£2 supplement for 9oz* ribeye steak

(V) Suitable for vegetarians. *Any weights declared are based on an approximate weight of uncooked values. †Based on an average serving size. ‡ May contain traces of alcohol

Don't worry, we know there are allergens in our food and drink which we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Dish descriptions may not list every ingredient.

Please be aware our fish and shellfish dishes may contain small bones. Our fruit dishes may contain small fruit stones. All prices include VAT. This menu is available for a limited period of time and subject to availability. We may occasionally sell out of some of the more popular dishes. If we do, we'll do our very best to offer you the nearest alternative. All cash tips are retained by your server. Credit card tips will be processed by the payroll department and paid to your server after the deduction of Income Tax and National Insurance contributions only. No other deductions will apply. See our drinks menu for more information and units.

Terms and conditions apply. **Savings compared to standard menu pricing. †Add a third course means those ordering a starter & main can add a dessert for £2. Dishes listed under 'Sharers' cannot be included as part of the Meal Deal, apart from the Charcuterie & Cheese Board 'for one' option. + Drinks range varies per location. Meal Deal is subject to availability and the promoter reserves the right to withdraw or amend the offer at any time and without prior notice. Promoter: Whitbread Group PLC, PO Box 777, Dunstable LU5 5XE.



MSC-C-55716

Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org

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