

Please Note that our Menus are Based on Seasonal Products Sourced from Local Markets on a Daily Basis and Some of the Dishes Might Vary Towards your Booked Date

Mains

WILD MUSHROOM RISOTTO Selection of Wild Mushrooms; Parmesan Shavings, Wild Rocket & Basil Pesto	18.5-
FRESH LINGUINI White & Brown Crab Meat; Chilly, Garlic & Olive Oil	20.5.-
BAKED FILLET OF SEA BASS Wrapped in Banana Leaf On a Bed of Panadera Potatoes w/ Coconut Milk; Grape & Mango Salsa	18.5.-
ROASTED MONKFISH Wrapped in Serrano Ham Reserva w/ Sautéed New Potatoes, Cherry Tomatoes & Asparagus; Beurre Blanc Sauce	22.5-
WILD RABBIT RAGO White Beans, Tomato, Red Wine & Fine Herbs; Served w/ Creamy Mash & Green Vegetables	20.5.-
BARBARY DUCK'S BREAST Onion & Potato Rosti, Braised Red Cabbage & Red Currant Jus	20.5.-
WELSH LAMB SHANK Braised in Moorish Spiced Coconut Sauce, Served w/ Baby Roasted Potatoes	20.5.-
PRESA IBERICA Slow Roasted w/ Creamy Mash & Seasonal Vegetables; Port, Honey, Black Bean & Whole Grain Mustard Sauce	26.5.-
SIRLOIN STEAK 28 DAY DRY AGED Grass Fed Aberdeen Angus; Served w/ Green Salad, Chips & Béarnaise Sauce	25.5.-
FILLET STEAK 28 DAY DRY AGED Grass Fed Aberdeen Angus; Served w/ Chips & Peppercorn Sauce	31.5.-

Desserts

CREME BRULEE Made w/ Vanilla & Baileys Irish Cream	6.5.-
SANTIAGO TART Traditional Spanish Almond Tart Served w/ Ice Cream	6.5.-
TIRAMISU About Thyme's Version of a Italian Classic	6.5.-
FRESH PEAR Poached in Red Wine & Moscatel; Served w/ Ice Cream & Wine Syrup	6.5.-
GALICIAN CHURROS Fried Choux Pastry Coated in Cinnamon & Sugar; Vanilla & Dark Chocolate Sauce	6.5.-
FONDANT (15 MIN) Made w/ Dark Chocolate & Served w/ Vanilla Pod Ice Cream	8.5.-

A 12.5% Optional Service Charge will be Added to Your Bill

If You Have an Allergy or Food Intolerance Please Let us Know Prior To Placing your Order

82 Wilton Road | London | SW1V 1DL | 0207 821 7504 | tables@aboutthyme.co.uk | www.aboutthyme.co.uk

