

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

Purezza Still Water 1.5.- Mondariz Still Water 5.5.-  
Purezza Sparkling Water 2.5.- Mondariz Sparkling Water 5.5.-

## Thyme For Tapas

<b>PIQUILLO PEPPERS</b> Stuffed w/ Wild Mushrooms & Goat's Cheese	9.5.-	<b>GAZPACHO COCKTAIL</b> About Thyme's Version of a Spanish Classic w/ a Twist	6.-
<b>CHEESE BOARD</b> Cheese Selection, Organic Quince & Biscuits	10.5.-	<b>SOUP OF THE DAY</b> Roasted Butternut Squash, Basil Pesto	6.-
<b>BAKED GOAT'S CHEESE</b> Coated w/ Roasted Mixed Nuts; Honey Drizzle	8.5.-	<b>JAMON IBERICO DE BELLOTA</b> Tomato Bruschetta	25.5.-
<b>GRAVAD LAX</b> Beetroot Cured; Pickle Cucumber & Sweet Mustard	9.5.-	<b>HAM HOCK TERRINE</b> Served w/ Crunchy Toast	8.5.-
<b>CRISPY BABY SQUID</b> Fried in Virgin Olive Oil; Ali Oli & Lemon	11.5.-	<b>DUCK LIVER PARFAIT</b> Made w/ Pedro Ximenez, Port & Brandy; Crunchy Toast	9.5.-
<b>PORTUGUESE SALT COD CROQUETES</b> Our Own Version of a Portuguese Classic Served w/ Tartar Sauce	8.5.-	<b>LAMB KIDNEYS</b> Sautéed w/ Shallots, Olive Oil & Pedro Ximenez	8.5.-
<b>KING PRAWNS</b> Garlic, Chilli & Olive Oil	10.5.-	<b>BURGOS BLACK PUDDING (MORCILLA)</b> Topped w/ Fried Quail Eggs	9.5.-
<b>ROCK OCTOPUS</b> Coarse Sea Salt, Hot & Sweet Paprika; Extra Virgin Olive Oil	11.5.-		
<b>SEARED SCOTTISH KING SCALLOPS</b> W/ Burgos Black Pudding	12.5.-		

## Side Orders

Freshly Baked Artisan Bread, Cold Pressed Extra Virgin Oil	2.5.-
Artisan Gluten Free Bread	1.5.-
Tomato Bruschetta	3.5.-
Padron Peppers	6.5.-
Spanish Olives	3.5.-
<b>Wild Rocket Salad</b> Parmesan Shavings & Balsamic Dressing	6.5.-
<b>About Thyme Salad</b> Avocado, Smoked Salmon, Fresh Asparagus, Mixed Herbs	9.5.-

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

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