

Locally sourced. *Thyme* globally inspired.
BISTRO

EVENING MENU

STARTERS

Trio of Beetroot and Goats Cheese Terrine with Red Pepper Dressing ✓	£7.95
Thyme Wild Bird Terrine with Pigeon, Pheasant and Partridge Bound in Venison and Grouse, with Paul's Award Winning Chilli and Kumquat Chutney	£9.95
Paul's Own Cured Beetroot Scottish Salmon with Pickled Cucumber and Honey Mustard Dressing	£9.95
Thyme Style Waldorf Salad with Celery, Toasted Walnuts and Strathdon Blue Cheese ✓	£6.95
Spicy Baked Sardines with Black and Green Olives, Tomato and Onion, Drizzled with Olive Oil	£7.95

MAINS

Char-Grilled Buffalo T-Bone Steak, Spiced Wedges, Roasted Field Mushroom, Cherita Tomatoes on Vine and Roasted Banana Shallot	£32.95
Baked Scottish Fillet of Salmon, Shetland Mussels and Kale, Thyme Mash with a Wild Mushroom Cream	£23.95
South African Style Seared Ostrich Fillet, Spicy Tomato, Samp and Beans, Baked Savoury Rice	£25.95
Imam Biyaldi - Baked Palestinian Spiced Aubergine Filled with Jalfrezi Vegetable Curry with Cous Cous ✓	£21.95
Errichel Rare Breed Shetland Beef Braised in an Ancho Chilli Sauce with Savoury Rice	£24.95
Rare Breed Large Black Pork with Sage and Wrapped in Parma Ham, Parmentiere Potatoes and Roasted Cauliflower	£25.75

DESSERTS

An Array of Cheese with Paul's Award-Winning Kumquat and Chilli Chutney, Served on Himalayan Rock Salt	£8.95
Biscoff Cheesecake with Berry Compote	£5.25
Citrus Tart with Whipped Cream	£5.95
Amaretto and Chocolate Bread and Butter Pudding	£6.95