

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

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

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.-
Wild Rocket Salad	6.5.-
Parmesan Shavings & Balsamic Dressing	
About Thyme Salad	9.5.-
Avocado, Smoked Salmon, Fresh Asparagus, Mixed Herbs	

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



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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.-

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