

DELI • BISTRO • FISH

thyme & tides

Stockbridge

Our bistro menu

Please inform your server of any allergies, intolerances or specific dietary requirements.
Food prepared in our kitchen may contain or come into contact
with the following: wheat, milk, eggs, nuts & dairy.

BREAKFAST 8am – 12pm

Thyme & Tides full English £13.50

*Sausage, bacon, mushroom, IOW tomato, beans,
hash browns, poached eggs, sourdough toast*

Add black pudding £2

Thyme & Tides vegan breakfast (v/vg) £11.50

*Vegetable sausage, spinach, mushroom, IOW tomato, beans,
hash browns, sourdough toast*

**Whiskey & soy cured salmon,
sourdough toast, scrambled eggs & crushed avocado £13.95**

Wild mixed mushrooms, sourdough toast, parsley & garlic (v) £10.50

Manx kippers, scrambled egg, mushroom, spinach £10.50

Poached eggs, sourdough toast, chorizo jam & crispy onions £8.50

Poached eggs, sourdough toast, tomato jam & crispy onions (v) £7.50

Double oat porridge, marmalade, spiced sugar (v/vg) £7.50

Sausage, bacon or vegetable sausage bap (v/vg) £7.00

Sourdough toast & butter (v) £4

Strawberry jam, marmalade or marmite

SIDES & EXTRAS

Whiskey & soy cured smoked salmon	£4
Sausage	£2
Vegetable sausage (v/vg/gf)	£2
Two rashers of bacon	£2
Two poached eggs	£2

CHILDREN'S MENU AVAILABLE ON REQUEST

Allergy & intolerance

If you require assistance, please ask a member of the team for the list of ingredients in each of our dishes. Please note that some of the fish dishes may contain small bones.

LUNCH, served 12pm – 3pm

----- MAINS -----

**Fish of the day,
new potatoes, braised leeks,
shrimp beurre noisette**

*Available Tuesday–Saturday,
see specials board* **market price**

**Thyme & Tides deli sandwich,
skinny fries** **£12.50**

See specials board

**Whiskey & soy cured salmon,
sourdough toast, scrambled eggs
& crushed avocado**
£13.95

**Thyme & Tides fishcakes,
leeks & spinach, tartare sauce**
£12.50

**Classic bouillabaisse with rouille,
Provençal soup, seafood, tomato
& fennel, toasted ciabatta** **£11.50**

**Sausage & lentil stew, salsa verde
& toasted ciabatta** **£11.50**

**Roasted harissa squash, spinach,
chickpea & feta salad, toasted
pumpkin seeds, mustard
balsamic dressing (v)** **£10.95**

**Wild mixed mushrooms, cream,
parsley & garlic, sourdough toast (v)**
£10.50

----- LIGHTS -----

**Sourdough bread,
olive oil & balsamic**
£3

**Quiche of the day,
dressed mixed leaves,
house coleslaw**
£8.95

See specials board

**Seasonal soup,
sourdough bread (v)**
£6.50

See specials board

----- SIDES & EXTRAS -----

Skinny fries **£4**

House salad,
vinegarette dressing **£4**

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AVAILABLE ON REQUEST**

Allergy & intolerance

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AFTERNOON MENU 3.30pm – 4.30pm

**A Selection of sandwiches & takeaway items
are also available from the deli fridges**

Seasonal soup, sourdough bread (v) £6.50

See specials board

Toasted teacake £4.50

Butter & strawberry jam

Affogato £4

Double espresso & Purbeck vanilla ice-cream

Cream tea £6.95

Plain or fruit scone, clotted cream, strawberry jam, hot drink

Thyme & Tides scones from £2.50

Plain, fruit or cheese

<i>Neverend farm salted butter</i>	£0.50
<i>Rodda's clotted cream</i>	£1.75
<i>Tiptree strawberry jam</i>	£1.50
<i>Tracklements apricot & ginger chutney</i>	£1.50

CHILDREN'S MENU

..... BREAKFAST 8am – 12pm

Thyme & Tides half English £6.50

*Sausage, IOW tomato, beans, hash browns,
scrambled eggs, sourdough toast*

Thyme & Tides half vegan breakfast (vg) £6.50

Vegetable sausage, IOW tomato, beans, sourdough toast

Scrambled egg, sourdough toast (v) £5

Baked Beans, sourdough toast (v) £4

Plain oat porridge (v/vg) £4

Sourdough toast, strawberry jam (v) £3

..... LUNCH 12pm – 3.30pm

Sausage, fries & beans or peas £6.50

Tomato & cheese pasta (v) £6.50

Fish bites, fries & beans or peas £6.50

Garlic bread, mixed salad, cucumber & tomatoes (v) £5.50

Allergy & intolerance

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SOFT DRINKS

Hildon <i>Still/sparkling water 330ml</i>	£2.00	Momo Kombucha <i>Raspberry & hibiscus Ginger & lemon</i>	£5.25
Coca Cola 330ml	£3.50	Thyme & Tides freshly squeezed juices	£4.75
Diet Coke 330ml	£3.25	<i>Orange</i>	
Zingi Bear Organic <i>Ginger beer</i>	£3.95	<i>Detox – carrot, apple, orange, ginger</i>	
Cawston Press <i>Elderflower lemonade/cloudy apple</i>	£2.95	<i>Green – spinach, cucumber, apple, ginger</i>	
Kids cartons <i>Apple & pear/apple & summer berries</i>	£2.25	<i>Traditional lemonade 500ml</i>	£3.50

HOT DRINKS

Coffee – River Coffee Roasters <i>Espresso</i>	£2.80	Tea – Birchall Tea <i>Breakfast/green/peppermint</i>	£2.95
<i>Macchiato</i>	£2.90	<i>Earl Grey/decaf</i>	
<i>Americano</i>	£2.95	<i>Chai Latte</i>	£3.25
<i>Cortado</i>	£3.15	Hot choc – Kokoa Collection	£3.25
<i>Flat white</i>	£3.30	<i>Deluxe hot chocolate</i>	
<i>Cappuccino</i>	£3.30	<i>w/cream & mallows</i>	£3.95
<i>Latte</i>	£3.30	<i>Alternative milks –</i>	
<i>Mocha</i>	£3.40	<i>oat/almond</i>	£0.50
<i>Syrups –</i> <i>vanilla/caramel/hazelnut</i>		----- AUTUMN SPECIALS -----	
<i>pumpkin spiced</i>	£0.50	Hazelnut mocha	£3.95
		Autumn hot chocolate	£4.50
		Pumpkin spiced latte	£3.80

BEER / WINE

Stoneburn, Sauvignon Blanc, Marlborough, NZ, 2023 <i>12% vol Ripe & crisp with intense tropical fruit flavours</i>	£5.95	<i>175ml/£22.50 Btl</i>			
Domain La Colombette, Grenache Rosé, France, 2023 <i>11% vol Fresh, fruity & full of personality</i>	£5.95	<i>175ml/£22.50 Btl</i>			
Primasole Primitivo, Puglia, Italy, 2022 <i>13.5% vol Full-bodied with aromas and flavours of blackberry & plum</i>	£6.95	<i>175ml/£24.50 Btl</i>			
Birra Moretti 330ml <i>4.6% vol</i>	£4.50	Lucky Saint 330ml <i>0.5% vol</i>	£4.50	Prosecco, Italy 200ml <i>11% vol</i>	£7.50