



## The Timble Inn

Your Choice of 4 Cheeses £9

Your Choice of 6 Cheeses £12

Selection of Crackers, Fruit Chutney, Quince Jelly, Fruit

Whole Baked Thyme & Olive Oil Camembert  
garlic ciabatta £9

### Harrogate Blue

Is a soft, luxuriously creamy, blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish. It is the first cheese launched since founder Judy Bell handed the reins over to daughters Katie and Caroline and it is named after the famous Yorkshire spa town that Caroline now calls home.

### Smokey Charcoal

The FIRST & ONLY all-black charcoal cheddar cheese. A deliciously creamy, mature cheddar blended with real charcoal, and then naturally smoked, this cheese is not at all overpowering. Suitable for vegetarians. Pasteurized.

### Yorkshire Fine Fettle

Yorkshire Fettle is handmade from fresh, whole ewe's milk giving it a distinctive creaminess and subtle taste. Lightly salted and matured over a minimum 14 day period, the cheese develops its soft, slightly crumbly texture with a sweet piquant flavour.

### Yorkshire Barncliffe Brie

Is the soft mould-ripened cheese created using wonderfully rich local milk. It develops its distinctive white coat whilst ripening in a special temperature and humidity controlled room with a filtered fresh air system to imitate the conditions found in original cheese cellars. It has a smooth texture with a rich golden centre and unique flavour.

### Keens Cheddar

The rind is rustic and light brown and uneven, then covered in layers of cloth kept secure using lard. The paste is firm and cream-colored. The aroma is a complex mix of sweet, creamy, barnyard, and earthy. The flavours are big and robust, with competing notes such as sweet and salty.

### Swaledale Old Peculier Ale

Creamy yellow moist open texture which is complimented by a distinct beer flavour. There are four fluid ounces of Theakstons Old Peculier ale to each pound of curd. Hard pressed yet very moist cow's milk cheese which is a handmade, farmhouse type. Made using locally sourced milk and vegetarian rennet.

Some of our food items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish of food served here. We understand the danger to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice.

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