



The Timble Inn

Evening Menu

Pickled Mackerel

cucumber, currents, loveage, linseed crackers £10

Garden Plate

broad beans, beetroot, carrot, pea, nasturtium £8

Lobster Ravioli

lobster bisque £13

Heritage Tomatoes

labneh, lemon, olives, hazelnut £9

Rabbit Loin

black pudding, wild asparagus, crapaudine, kohlrabi £12

Blackened Halibut

harissa, celeriac, pickled apple £22

Lamb Loin & Lamb Belly

sweetbread, pomegranate, artichoke, pistachio £20

Pea, Girolles & Asparagus Tart

bee pollen, summer salad £16

Bream

mussels, fennel, morels, woodruff £19

Corn Fed Chicken

aubergine, chicory, salsa verde, lemon balm £16

Sides £3.50

hand cut chips – pomme purée - spiced red cabbage - new potatoes - fine beans & crispy shallots
green salad - rocket & tomato salad

Lemon Tart

douglas fir, lemon verbena, yoghurt £8

Summer pudding

rose sorbet, petals £7

Gooseberry Fool

ginger, almonds, turmeric shortbread £7

Chocolate Fondant

cherry, praline, brandy £8

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 of the dishes of food served here. We understand the danger to those with severe allergies. Please speak to a member of staff who will be able to help you make an alternative choice.

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