



## The Timble Inn

### Evening Menu

Wild Mushroom Soup  
croutons and herb sour cream £8

Carpaccio Of Beef Fillet  
roquette, smoked Burrata, roquette pesto and pine nuts £12

Pan Fried King Scallops  
parsnip puree, parsnip crisps and capers £12

Roast Beetroot & Creamed Goats Cheese  
beetroot and vodka jelly, pear and hazelnuts £9

Pickled Mackerel  
cucumber jelly, shallots, capers and toasted sunflower seeds £10

Ham Hock Terrine  
quail egg, pickles and piccalilli £10

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Roast Halibut  
kohlrabi, creamed potato, baby vegetables and dill cream sauce £22

Pan Roasted Venison  
Jerusalem artichoke puree, Yukon gold fondant potato, braised red cabbage and baby parsnip £22

Ricotta Cheese & Roast Fig Tart  
caramelised onion, baby aubergine and olive sauce £16

Pan-Fried Stone Bass  
beetroot risotto, parsley root puree and wilted kale £22

Ballantine Of Chicken  
wild mushroom, red Emmalie potatoes, chicken and sorrel broth £18

Roast Salmon  
herb crushed Heritage Pippa potato, wilted kale and dill cream £14

Side Orders £3.50 each

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

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.

Timble Nr Harrogate LS21 2NN Telephone 01943 880530  
www.thetimbleinn.co.uk Email info@thetimbleinn.co.uk





## The Timble Inn

### Dessert Menu

#### Chocolate & Ginger Slice

dark chocolate and Irish cream ice-cream £8

#### White Chocolate Crème Brûlée

vanilla shortbread and Mirabelle plum sorbet £7

#### Iced Lemon and Ginger Parfait

Yorkshire parkin and butterscotch sauce £8

#### Apple Frangipane Tart

apple sorbet and toasted almonds £8

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#### Your Choice of 4 Cheeses £9

#### Your Choice of 6 Cheeses £12

Selection of Crackers, Fruit Chutney, Quince Jelly, Fruit

#### Baron Bigod

A creamy white bloomy-rind cheese, handmade from Montbeliarde cow's milk. It has a smooth, silky texture and golden curd. With a long-lasting warm earth, farmyard and mushroom flavours. Un- pasteurised.

#### Cahill Porter with Guinness

Irish Mature Cheddar infused with Guinness stout ale, This produces a brown marbling effect on the cheese curds, coated in a brown wax. Pasteurised.

#### Smoked Coverdale

Produced by Hawes dairy. A mild and crumbly cow's milk cheese. This is a young cheese being approximately six weeks old. It has a melt in the mouth texture. Pasteurized.

#### Yorkshire Red Goats cheese.

A Semi-hard cheese. A coloured rich and nutty goat's cheese. The only coloured goat's cheese we know of! Pasteurised.

#### Swaledale Farmhouse.

Made from cow's milk, this semi-hard cheese is mild and smooth with a slight tang. Creamy in colour with a soft moist open texture. Pasteurized.

#### Yorkshire Blue.

Hand-made at Newsham near Thirsk. Matured over eight weeks. A soft blue veined cow's milk cheese, creamy with a beautiful rich buttery flavor. Pasteurized.

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