



## The Timble Inn

### Evening Menu

#### Roast Pigeon Breast

pommes anna, parsnip and ginger purée, pistachio and sultana crumb £12

#### Pan Fried King Scallops

Ras el Hanout caramel shard, cauliflower purée and cumin seeds £12

#### Roast Beetroot & Sauté Wild Mushrooms

Stilton cheese, roast potato and chestnuts £9

#### Sweet & Sticky King Prawns

galangal root, chilli, coriander and lemongrass risotto £10

#### Cream Of Parsnip Soup

parsnip crisps £8

#### Confit Duck Terrine

pear purée and pickles £10

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#### Roast Cod Loin

creamed savoy cabbage, baby leeks, mussel and parsley butter £22

#### Pan-Fried Duck Breast

spiced shallots, wilted pak choi, sweet potato purée, ginger and anise jus £20

#### Ballantine Of Chicken & Wild Mushroom

red emmalie potatoes, celeriac purée and purple broccoli £18

#### Pan Roast Venison Loin

sweet onion purée, Mayan Gold mash, fruity black pudding and baby turnips £22

#### Goats Cheese & Roast Fig Tart

caramelised onion, roast cherry tomatoes and olive sauce £16

#### Sides £3.50

Hand cut chips – creamed potatoes - 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

#### Trio Of Chocolate

chocolate ganache, chocolate slice, white chocolate ice cream and salted caramel £8

#### Passion Fruit Crème Brûlée

vanilla shortbread and marshmallow ice cream £7

#### Iced Lemon & Ginger Parfait

Yorkshire parkin and butterscotch sauce £8

#### Apple Frangipane Tart

apple sorbet and toasted almonds £8

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#### Your Choice Of 3 Cheeses £9

#### Your Choice Of 5 Cheeses £12

Selection of Crackers, Chutney, Quince Jelly and 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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