



The Timble Inn

Lunch Menu

Cream Of Parsnip Soup
parsnip crisps £8

Roast Beetroot & Sauté Wild Mushrooms
stilton, roast potato and chestnuts £9

Piri-Piri Chicken Livers,
pepper salad £9

Sweet & Sticky King Prawns
chilli, galangal, coriander and lemongrass risotto £10

Confit Duck Terrine
pear purée, pickles £10

Sharing Fish Platter Quartet
queen scallop's parsley butter and cheddar, smoked salmon, haddock goujons, tempura king prawns,
and garlic mayonnaise £24

Beer Battered Haddock Fillet
chips, minted peas, bread & butter £14

Confit Belly Pork
apple purée, mash potatoes and purple broccoli £15

Steak & Ale Pie
chunky chips £14

Roast Salmon
herb crushed heritage pippa potato, wilted baby spinach and parsley cream £14

Goats Cheese & Roast Fig Tart
caramelised onion, roast cherry tomatoes and olive sauce £16

Lamb & Mint Burger
melted cheddar, fries and salad leaves £14

8oz Sirloin Steak
rocket & tomato salad, flat mushrooms, fries, tomato and onion rings £26

Sides £3.50

hand cut chips & garlic mayo – creamed potato - spiced red cabbage - new potatoes
fine beans & crispy shallots - rocket & tomato salad- potato wedges with garlic mayo

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.

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

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

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.

Timble Nr Harrogate LS21 2NN Telephone 01943 880530

www.thetimbleinn.co.uk Email info@thetimbleinn.co.uk

