



## The Timble Inn

### Evening Menu

Chicken, Garlic & Pistachio Boudin  
Yukon gold mash, caramelised shallot jus £12

Pan Fried King Scallops  
Ras el Hanout caramel shard, cauliflower purée and cumin seeds £12

Pea Mousse  
asparagus, broad beans, goats cheese £9

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

White Onion & Thyme Soup  
croutons £8

Ham Hock Terrine  
pickles, apricot chutney, sour dough £10

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Sea Bass  
pea & watercress risotto, baby leek £22

Pan-Fried Duck Breast  
spiced shallots, wilted pak choi, sweet potato purée, ginger and anise jus £20

Pan-Fried Yorkshire Chicken Breast  
chicken broth, red emmalie potatoes, spring cabbage, Purple broccoli £18

Beef Wellington  
sweet onion purée, wilted baby carrot, spinach, fondant potatoes £22

Brie & Spinach Tart  
caramelised onion, roast cherry tomatoes roast red pepper 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 £9

#### Lime Bavarois

coconut sorbet, passionfruit coulis £8

#### Poached Rhubarb

ginger parkin, ginger crème pâtissiere, rhubarb sorbet £8

#### Iced Peanut & Chocolate Parfait

peanut flapjack £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

#### Barncliffe Brie

A hand-crafted artisan, Yorkshire soft cheese direct from the dairy we are the only wholesaler distributor to supply this cheese. Pasteurised & vegetarian.

#### Hawes Oak Smoked Wensleydale

Hand-crafted cheese smoked naturally using oak chips to give it a subtle smoked flavour along with a firmer and stronger texture. Pasteurised & vegetarian.

#### Harrogate Blue

Handmade by Shepherds Purse, it has an age profile of 10-12 weeks. It is a soft blue cheese blended with red curd to create an eye-catching bright golden colour. Pasteurised & vegetarian.

#### Wensleydale Yorkshire Cheddar

Handcrafted at the award-winning Wensleydale Creamery, Yorkshire Cheddar is brand new for summer 2018. An exceptional cheddar, typically aged for 15 months, producing strength and character. Pasteurised & vegetarian.

#### Ribblesdale Ash Goat Log

A tangy full-flavoured goat's cheese hand-made in North Yorkshire. This cheese is not too blue but enough to impart that distinctive flavour, which is sweet tasting with a very long aftertaste. Pasteurised & vegetarian.

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