



## The Timble Inn

### Evening Menu

#### Harissa Spiced Lamb Fillet

shallot and apricot salad, lime and coriander yoghurt £12

#### Pan Fried King Scallops

soy and ginger braised belly pork, sweetcorn and chilli puree £14

#### Roast Beetroot

kohlrabi fondant, beetroot puree and creamed goats cheese £10

#### Crab Tian

heritage tomatoes, cucumber and tomato consommé £12

#### Roast Tomato & Red Pepper Soup

croutons £8

#### Confit Rabbit Terrine

soused vegetables, radish, blackberries and sour dough £11

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#### Sea Bass Fillet

pea and watercress risotto, baby leeks £22

#### Trio Of Lamb

lamb loin, belly and sweetbreads, aubergine puree, caponata and polenta £22

#### Ballantine Of Yorkshire Chicken

onion and sage, red emmalie potatoes, wild mushroom arancini, broccoli and truffle oil £19

#### Fillet Of Beef

braised ox tongue, sweet onion purée, spinach and fondant potatoes £26

#### King Edward Potato Gnocchi

portabella mushroom, pickled oyster mushroom, burrata and hazelnuts £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

#### Vanilla & Raspberry Crème Brule

lavender shortbread and pineapple semifreddo £8

#### Lemon Posset

poached strawberries, strawberry sorbet and basil £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

hand-crafted artisan, Yorkshire soft cheese direct from the dairy, pasteurised and vegetarian.

#### Hawes Oak Smoked Wensleydale

hand-crafted cheese smoked naturally using oak chips to give it a subtle smoked flavor along with a firmer and stronger texture, pasteurised and vegetarian.

#### Harrogate Blue

handmade by Shepherds Purse, it has an age profile of 10-12 weeks, a soft blue cheese blended with red curd to create an eye-catching bright golden colour, pasteurised and vegetarian.

#### Wensleydale Yorkshire Cheddar

Handcrafted at the award-winning Wensleydale Creamery, Yorkshire Cheddar is an exceptional cheese, typically aged for 15 months, producing strength and character, pasteurised and vegetarian.

#### Ribblesdale Ash Goat Log

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 and vegetarian.

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