



The Timble Inn

Lunch Menu

Roast Tomato & Red Pepper Soup
croutons £8

Roast Beetroot
kohlrabi fondant, beetroot puree and creamed goats cheese £10

Crab Tian
Heritage tomato, cucumber, tomato consommé £12

Harissa Spiced Lamb Fillet
shallot and apricot salad, lime and coriander yoghurt £12

Confit Rabbit Terrine
soused vegetables, radish, blackberries and sour dough £11

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, £15

Roast Rump of Lamb
Mayan Gold mash potatoes, braised red cabbage and broccoli £16

Steak & Ale Pie
chunky chips £14

Roast Sea Trout
herb crushed Linda potatoes, kale and horseradish cream £15

King Edward Potato Gnocchi
portabella mushroom, pickled oyster mushroom, burrata and hazelnuts £16

Wild Boar & Chorizo 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





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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

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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