



## The Timble Inn Restaurant

### Evening À La Carte

Pan-Fried King Scallops  
roasted belly pork, Yorkshire samphire and cauliflower purée £14.50

Rabbit Terrine  
nectarine, pickles, radish, and toasted rye bread £12.00

French Onion Soup  
Cheddar croutons £9.00

Garden Pea Mousse  
goats cheese, poached asparagus tips and broad beans £11.50

Salmon & Beetroot Gravlax  
pickled beetroot, radish, gin and beetroot jelly £12.50

Roast Pigeon Breast  
cashew and sultana crust, braised shallot and pommes anna potato £12.50

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Roast Lamb Loin  
sweetbreads, carrot and turnip purée, apricot and rosemary, Mayan Gold mashed potato £26.00

Roast Fillet Of Red Mullet  
pak choi, kohlrabi, chilli pepper, coconut and coriander sauce £24.00

Ballantine Of Chicken  
chicken broth, broccoli, Red Emmalie potato, sage and pancetta £23.00

Radicchio, Chard & Brie Tart  
roasted cherry tomatoes, red pepper sauce and basil oil £17.50

Fillet Of Beef  
braised ox tongue, carrots, fondant potato and sweet onion purée £29.50

Butternut Squash Ravioli  
pine nuts, baby gem leaves, goats cheese, chilli and garlic butter £17.50

8oz Sirloin Steak  
fries, salad, flat cap mushroom, tomato and onion rings £28.00

#### Side Orders £3.95 each

Hand cut chips – Creamed potatoes - Spiced red cabbage - New potatoes - Fine beans & crispy shallots  
Mixed leaf & 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





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## Desserts & Cheese

Chocolate & Amaretto Slice  
honeycomb ice-cream and caramel sauce £9.00

Vanilla & Blueberry Crème Brûlée  
homemade shortbread £8.50

Gooseberry Fool  
gooseberry purée and lavender biscuit £8.50

Poached Yorkshire Rhubarb  
crème patisserie, ginger parkin cake and rhubarb sorbet £9.00

Sticky Toffee Pudding  
vanilla ice cream £7.50

Treacle Sponge  
crème anglaise £7.50

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Your Choice of 3 Cheeses £10.50

Your Choice of 5 Cheeses £13.50

Selection of Crackers, Chutney, Quince Jelly and Fruit

## Yorkshire Blue Cows

A vegetarian blue cheese made from 100% cows milk. Handcrafted and matured over an 8-week period to ensure a uniform blue veining and creaminess

## Wensleydale

The classic Yorkshire well known for its crumbly texture and subtle flavours.

## Stinking Bishop

A handmade unpasteurized soft cheese that's powerful nose and flavours are produced from being washed in bishops pear juice.

## Charcoal Cheddar

A deliciously creamy, mature cheddar blended with charcoal to produce a very unique cheese.

## Camembert Grand Rustique

This cheese has a wonderful soft texture and rich, oniony taste. A connoisseurs treat for lovers of strong cheese.

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