



The Timble Inn Restaurant

Lunch Menu

Starters

Braised Belly Pork

roast nectarine, Mayan Gold mashed potato £10.50

Buttered Asparagus

blue cheese dressing and crispy egg yolk £9.50

Prawn & Marie-Rose

baby gem lettuce, lemon and tomatoes £9.50

Crispy Whitebait

tartar sauce and petit salad £9.50

French Onion Soup

Cheddar croutons £9.00

Chicken Liver Parfait

pickles, toasted rye bread £9.50

Platters

Timble Fish Platter

smoked salmon, prawn cocktail, haddock goujon, whitebait and homemade bread roll

Single £13.00 / Sharer £26.00

Timble Pork Pie Ploughman

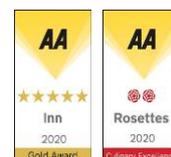
Wensleydale cheese, boiled egg, chutney, pickled onions and homemade mini loaf

Single £11.00 / Sharer £22.00

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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Main Course

Beer Battered Haddock Fillet

Chips and minted peas £15.50

Braised Feather Blade Of Beef

honey glazed carrots and Mayan Gold mashed potato £17.50

Chicken & Mushroom Pie

chunky chips £15.50

Roast Salmon Fillet

red King Edward herb crushed potatoes, spinach and wild garlic aioli £15.50

Radicchio, Chard & Brie Tart

roasted cherry tomatoes, red pepper sauce and basil oil £17.50

8oz Sirloin Steak

fries, salad, flat cap mushroom, grilled tomato and onion rings £28.00

Butternut Squash Ravioli

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

Timble Cheeseburger

melted Cheddar, fries and salad £14.50

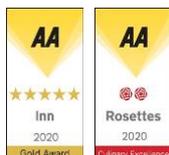
Sides Orders £3.95

Hand cut chips & garlic mayonnaise - Creamed potatoes - Spiced red cabbage - New potatoes
Fine beans & crispy shallots – Mixed leaf & tomato salad- Potato wedges with garlic mayonnaise

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Dessert Menu

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

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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