



The Timble Inn

Sunday Lunch Menu

Starters

Timble Fish Platter
smoked salmon, prawn cocktail, haddock goujon and homemade bread roll £13.00

Chicken Liver Parfait
pickles, toasted rye bread £9.50

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

French Onion Soup
Cheddar croutons £9.00

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

Main Course

40 Day Aged Sirloin Of Beef
Yorkshire pudding, duck fat roast potatoes, garden vegetables £24.00

Roast Rump Of Lamb
duck fat roast potatoes, garden vegetables £22.00

Roast Chicken Breast
bread sauce, stuffing, duck fat roast potatoes £19.00

Roast Salmon Fillet
herb crushed Linda potatoes, spinach and wild garlic aioli £15.50

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

Beer Battered Haddock Fillet
Chips and minted peas £15.50

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
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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

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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