



The Timble Inn Restaurant

Lunch Menu

Starters

Braised Pork Cheeks
pear purée and Mayan Gold mashed potato £10.50

Sauté Wild Mushrooms
garlic cream, toasted sour dough £9.50

Prawn & Marie-Rose
baby gem lettuce, lemon and tomatoes £9.50

Crispy Whitebait
tartar sauce and petit salad £9.50

Butternut Squash Soup
chilli and lime yoghurt £9.00

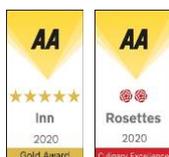
Platters

Timble Fish Platter
smoked salmon, prawn cocktail, haddock goujon and homemade bread roll
Single £13.00 / Sharer £26.00

Timble Pork Pie Ploughman
cranberry Wensleydale cheese, boiled egg, chutney, pickled onions and homemade bread roll
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

Roast Salmon Fillet
herb crushed Linda potatoes, spinach and samphire £15.50

Traditional Roast Turkey
roast duck fat potatoes, pig in blanket, seasonal vegetables, sage and onion stuffing £26.50

Baked Fig, Spinach & Ricotta Tart
roasted cherry tomatoes, tomato and red pepper sauce £17.50

8oz Sirloin Steak
fries, salad, flat cap mushroom, grilled tomato and onion rings £29.00

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

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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Desserts & Cheese

Assiette Of Chocolate

brownie, white chocolate ice-cream, milk chocolate jelly, dark chocolate ganache £9.50

Passion Fruit Crème Brûlée

coconut sorbet and homemade shortbread £8.50

Christmas Pudding

brandy sauce £8.00

Iced Nougat Parfait

praline sponge and hazelnuts £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. Matured over an 8-week period to ensure a uniform blue veining and creaminess

Cranberry Wensleydale

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

Northumberland Oak Smoked

Smoked over 4 days to develop its subtle yet full flavour.

Charcoal Cheddar

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

Camembert Grand Rustique

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

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