



The Timble Inn

Winter Sunday Menu

Starters

Timble Fish Platter

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

Braised Pork Cheeks

pear purée and Mayan Gold mashed potato £10.50

Roast Beetroot

blue cheese, roasted baby pink fir apple potato, beetroot purée and walnuts £11.50

Butternut Squash Soup

chilli and lime yoghurt £9.00

Pan-Fried King Scallops

samphire, pancetta, chestnuts and parsnip purée £14.50

Main Course

40 Day Aged Sirloin Of Beef

Yorkshire pudding, duck fat roast potatoes and garden vegetables £24.00

Roast Rump Of Lamb

duck fat roast potatoes and garden vegetables £22.00

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

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
www.thetimbleinn.co.uk Email info@thetimbleinn.co.uk





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

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.

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

