



## The Timble Inn Restaurant

### Evening À La Carte

#### Pan-Fried King Scallops

samphire, pancetta, chestnuts and parsnip purée £14.50

#### Roast Pigeon Breast

fruity black pudding, celeriac puree and quail egg £12.50

#### Butternut Squash Soup

chilli and lime yoghurt £9.00

#### Roast Beetroot

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

#### Pickled Mackerel Fillet

salsify, horseradish cream cheese, caper berries and pickled shallots £12.50

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#### Roast Venison Loin

fondant potato, braised red cabbage, Jerusalem artichoke purée and baby spinach £28.00

#### Pan-Fried Turbot Fillet

pickled oyster mushroom, fennel croquette, leek and dill cream £27.00

#### Baked Fig, Spinach & Ricotta Tart

roasted cherry tomatoes, tomato and red pepper sauce £17.50

#### 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

#### 8oz Sirloin Steak

fries, salad, flat cap mushroom, tomato and onion rings £29.00

#### 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

### 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

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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. 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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