



The Timble Inn Restaurant

Lunch Menu

Starters

Braised Piri Piri Pork Cheeks
yellow split pea dahl £10.50

Toasted Goats Cheese
pickled pear and caramelised walnuts £9.50

Coconut King Prawns
sriracha mayonnaise and petit salad £9.50

Wild Mushroom Soup
grain mustard creme fraiche £9.00

Queen Scallops
garlic and herb butter, cheddar mash topped mushrooms £10.50

Platters

Timble Fish Platter
smoked salmon, queen scallops garlic and herb butter, mushroom cheddar mash, haddock goujon and
homemade bread roll

Single £13.00 / Sharer £26.00

Timble Pork Pie Ploughman
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 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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Main Course

Timble Inn Mixed Grill

4oz sirloin steak, grilled pork sausage, roast pork loin steak with roast tomato, mushroom and chips £26.00

Chicken & Chorizo Pie

Chunky chips £17.00

Roast Fillet Of Salmon

herb crushed new potatoes, wilted baby spinach, herb oil £16.50

Ricotta, Spinach & Fig Tart

roast cherry tomatoes, rocket and hazelnut pesto, tomato and red pepper sauce £17.50

8oz Sirloin Steak

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

Sweet Potato Ravioli

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

Beer Battered Haddock Fillet

chips and minted peas £16.00

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



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Desserts & Cheese

Chocolate, Orange & Ginger Slice

caramel sauce and marmalade ice cream £9.00

Vanilla Panna Cotta

blackberry crumble ice cream £9.00

Rice Pudding

ginger parkin, plum compote, vanilla and cardamom syrup £9.00

White Chocolate Crème Brûlée

white peach sorbet and homemade shortbread £8.00

Sticky Toffee Pudding

vanilla ice cream £8.00

Treacle Sponge

crème anglaise £8.00

Selection of 3 Cheeses £10.50 / 5 Cheeses £13.50

Selection of Crackers, Chutney, Quince Jelly and Fruit

Peakland Blue: Lovingly handmade by Hartington Creamery a small artisan Creamery at Pikehall Farm, in the Village of Hartington in the Peak District. The creamery only uses local Derbyshire Dales milk to create this pale yellow in colour, mild and tasty blue cheese. Peakland Blue has won several local regional and national awards. For those looking for something blue, unique and a little different this is the one for you.

Quicke's Mature Cheddar: This is a ten-month matured Cheddar, made on the Quicke family farm in Devon. The texture is smooth and moist, and the taste is deep, clean and true, this excellent cheese leaves the mouth tingling. A must for all Cheddar connoisseurs!

Traditional Wensleydale: This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery.

Quickes Goats: Handcrafted by the Quicke farm in Devon using locally sourced goat's milk, clothbound and naturally matured, typically for 6 months. Vibrant, almondy, buttery: a delightfully different goat's milk cheese.

Cricket St Thomas Camembert: This cheese is rich and creamy with a soft, edible white rind. A British alternative to the famous French classic, with a notable flavour difference which is the result of using local, Somerset milk. As the cheese matures, the curd softens, and the cheese develops a fuller flavour.

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