



# The Timble Inn Restaurant

## Mini Breaks Menu

### Starters

Braised Piri Piri Pork Cheeks  
yellow split pea dahl

Toasted Goats Cheese  
pickled pear and caramelised walnuts

Coconut King Prawns  
sriracha mayonnaise and petit salad

Wild Mushroom Soup  
grain mustard creme fraiche

Roast Beetroot  
baked new potatoes, oyster mushroom, roast hazelnuts and blue cheese

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### Main Course

Chicken & Chorizo Pie  
chunky chips

Roast Fillet Of Salmon  
herb crushed new potatoes, wilted baby spinach, herb oil

Ricotta, Spinach & Fig Tart  
roast cherry tomatoes, rocket and hazelnut pesto, tomato and red pepper sauce

8oz Sirloin Steak  
fries, salad, flat cap mushroom, tomato and onion rings (SUPP £9.00)

Beer Battered Haddock Fillet  
chips and minted peas

### 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

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  
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## Desserts & Cheese

Chocolate, Orange & Ginger Slice  
caramel sauce and marmalade ice cream

White Chocolate Crème Brûlée  
white peach sorbet and homemade shortbread

Sticky Toffee Pudding  
vanilla ice cream

Treacle Sponge  
crème anglaise

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## Selection of 3 Cheeses (SUPP £3.00)

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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