



# The Timble Inn Restaurant

## Sunday Residents' Menu

### Starters

#### Roast Beetroot

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

#### Wild Mushroom Soup

grain mustard crème fraiche

#### Braised Piri Piri Pork Cheeks

yellow split pea dahl

#### Timble Fish Platter

smoked salmon, queen scallops garlic and herb butter, mushroom cheddar mash, haddock goujon and homemade bread roll (SUPP £3.50)

#### Pan-Fried King Scallops

celeriac puree, pumpernickel and smoked bacon (SUPP £3.50)

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### Main Course

#### Roast Yorkshire Chicken Breast

bread sauce, stuffing, duck fat roast potatoes, garden vegetables

#### Roast Fillet Of Salmon

herb crushed new potatoes, wilted baby spinach, herb oil

#### Potato Gnocchi

roast cherry tomatoes, tomato and red pepper purée, melted brie, rocket and hazelnut pesto

#### Beer Battered Haddock Fillet

chips and minted peas

#### 40 Day Aged Sirloin Of Beef

Yorkshire pudding, duck fat roast potatoes, garden vegetables (SUPP £6.00)

#### Roast Rump Of Lamb

duck fat roast potatoes, garden vegetables (SUPP £3.50)



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 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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## The Timble Inn Restaurant

### 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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Your Choice 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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