

The Timble Inn Restaurant
À La Carte

Pan-Fried King Scallops

Thai spiced belly pork, sweet potato and ginger puree, kimchi £15.50

Roast Pigeon Breast

parsnip puree, apple and cider fondant, savoy, cider cream £13.50

Roast Beetroot

baked new potatoes, oyster mushroom, roast hazelnuts, blue cheese £11.50

Crab and Mango

pickled shallot, caviar, pandan oil, radish £13.50

Leek, Potato and Watercress Soup

grain mustard crème fraiche £9.00

Roast Venison Loin

fondant potato, braised red cabbage, Jerusalem artichoke puree, glazed baby parsnip £29.00

Pan-Fried Turbot

truffle mashed potato, fennel, creamed leek, kale £28.50

7oz Sirloin Steak

fries, salad, flat cap mushroom, tomato, onion rings £33.00

Potato Gnocchi

portobello and oyster mushroom, mushroom ketchup, melted brie, nettle, cashew pesto £18.50

Ballantine of Chicken and Pearl Barley

sorrel, roast carrots, scotts pine and smoked chicken oyster broth £24.50

Sweet Potato Squash Ravioli

chilli and garlic butter, pine nuts, baby gem lettuce, crumbled goat's cheese £18.50

Side Orders £4.50 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



The Timble Inn Restaurant

Desserts & Cheese

Chocolate and Hazelnut Dome
caramel sauce and praline sponge £9.50

Poached Rhubarb
ginger parkin, cream patisserie, rhubarb sorbet £9.00

Lemon Crème Brûlée
passion fruit sorbet and homemade shortbread £9.00

Banana Cake
caramel cream, salted caramel and honeycomb ice cream £9.00

Sticky Toffee Pudding
vanilla ice cream £8.00

Treacle Sponge
crème anglaise £8.00

Your Choice of 3 Cheeses £10.50

Your Choice of 5 Cheeses £13.50

Selection of Crackers, Chutney, Quince Jelly and Fruit

Inglewhite Buffalo - Made in Lancashire, Inglewhite Buffalo is a cloth-bound cheddar style cheese, which has a smooth creamy texture thanks to the high fat content of the buffalo milk used to produce it.

Lincolnshire Poacher - The flavour and texture of the cheese varies both daily and seasonally depending on time of year, stage of lactation, weather and an infinite number of other factors. It is usually mature for 14 to 16 months.

Wensleydale - The classic Yorkshire well known for its crumbly texture and subtle flavours.

Baron Bigod - A creamy, white bloomy-rind cheese handmade on the farm by Jonny and the team at Fen Farm Dairy. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard, and mushroom flavours.

Harrogate Blue - An exclusive golden bodied, delicate blue veined cheese made with milk from classy Yorkshire cows. Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish.

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

