

## **The Timble Inn Restaurant**

### **Starters**

#### **Timble Fish Platter**

smoked salmon, prawns with chilli, lime and coriander, haddock goujon and homemade bread roll £13.00

#### **Crispy Free Range Hen's Egg**

yellow split pea dahl £9.50

#### **Roast Beetroot**

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

#### **Leek, Potato & Watercress Soup**

grain mustard crème fraiche £9.00

#### **Pan-Fried King Scallops**

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

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### **Main Course**

#### **40 Day Aged Sirloin Of Beef**

Yorkshire pudding, duck fat roast potatoes, garden vegetables £29.00

#### **Roast Rump Of Lamb**

duck fat roast potatoes, garden vegetables £25.50

#### **Roast Chicken Breast**

bread sauce, stuffing, duck fat roast potatoes £23.00

#### **Fish and King Prawn Pancake**

herb crushed new potatoes, wilted baby spinach and hollandaise £17.50

#### **Potato Gnocchi**

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

#### **Beer Battered Haddock Fillet**

Chips and minted peas £16.00

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 other dish of food served here. We understand the danger to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice.

Timble Nr Harrogate LS21 2NN Telephone 01943 880530

[www.thetimbleinn.co.uk](http://www.thetimbleinn.co.uk) Email [info@thetimbleinn.co.uk](mailto:info@thetimbleinn.co.uk)

## Desserts & Cheese

Sticky Toffee Pudding  
vanilla ice cream £8.00

Chocolate & Hazelnut Dome  
caramel sauce with praline sponge £9.50

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

Lemon Crème Brûlée  
passion fruit sorbet and homemade shortbread £9.00

Treacle Sponge  
crème anglaise £8.00

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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

**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.

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