



The Timble Inn Restaurant

Mini Breaks Menu

Starters

Roast Beetroot

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

Thai Belly Pork

cabbage and peanut salad

Coconut King Prawns

sriracha mayo and petit salad

Leek, Potato & Watercress Soup

grain mustard crème fraiche

Pan-Fried King Scallops

Thai spiced belly pork, sweet potato and ginger puree, kimchi
(Supp £3.50)

Main Course

Ballantine of Chicken & Pearl Barley

sorrel, roast carrots, scotts pine, smoked chicken oyster broth

Potato Gnocchi

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

7oz Sirloin Steak

fries, salad, flat cap mushroom, grilled tomato, onion rings (SUPP £9)

Sweet Potato & Squash Ravioli

chilli, and garlic butter, pine nuts, baby gem lettuce with crumbled goats' cheese

Beer Battered Haddock Fillet

chips and minted peas

Fish and King Prawn Pancake

herb crushed new potatoes, wilted baby spinach and hollandaise

Sides Orders £4.50

Hand cut chips & garlic mayonnaise - Creamed potatoes - Spiced red cabbage - New potatoes
Fine beans & crispy shallots – Mixed leaf & tomato salad- Potato wedges with garlic mayonnaise

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

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Desserts

Chocolate & Hazelnut Dome
caramel sauce with praline sponge

Lemon Crème Brûlée
passion fruit sorbet and homemade shortbread

Sticky Toffee Pudding
vanilla ice cream

Treacle Sponge
crème anglaise

Selection of 3 Cheeses (SUPP £4)

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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