



# THE TIMBLE INN

## Mini Breaks Residents Menu

### Starters

#### Sauté Spring Asparagus

peas, broad beans, poached hen's egg, pecorino dressing

#### Thai Pulled Belly Pork

kimchi, coriander mashed potatoes

#### Coconut King Prawns

sweet chilli mayo, salad, lemon

#### White Onion & Thyme soup

sour dough, gruyère croute

#### Pan-Fried King Scallops

Thai spiced belly pork, cauliflower purée, kimchi  
(Supp £4.00)

### Main Course

#### Braised Lamb Shoulder

stout rarebit, lamb faggot, mash potato

#### Sweet Potato Ravioli

sauté cabbage, chilli & garlic butter, crumbled goat's cheese

#### Roast Fillet of Salmon

celeriac risotto, wilted spinach

#### Corn-fed Chicken Ballotine

apricot & sage stuffing, carrot, pomme anna, carrot purée, pickled radish  
(Supp £6.00)

#### Pan-Roast Onglet Steak

pearl barley, sauté mushrooms, caramelised onions  
(Supp £2.00)

#### Beer Battered North Sea Haddock Fillet

hand cut chips, minted garden or mushy peas

### Sides Orders £4.95

hand cut chips & garlic mayonnaise - creamed potatoes - spiced red cabbage - new potatoes  
broccoli & 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. 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 Email: info@thetimbleinn.co.uk





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## Desserts & Cheese

Chocolate & Salted Caramel Dome  
caramel sauce, burnt white chocolate

Poached Rhubarb  
crème patissiere, ginger parkin, rhubarb sorbet

Iced Honeycomb Parfait  
hibiscus jelly, lemon sponge

Lemon Crème Brûlée  
raspberry sorbet, homemade shortbread

Sticky Toffee Pudding  
vanilla ice cream

Treacle Sponge  
crème anglaise

Your Choice of 3 Cheeses

*(supp. £4)*

**Selection of Crackers, Chutney, Quince Jelly and Fruit**

**Cooleeney** - A creamy and buttery pasteurised cows milk cheese with a pale yellow paste and a hint of mushroom on the finish.

**Beaufort** - This labelled hard-pressed cheese is made from farm fresh raw milk. You can easily recognise it on a cheese board by its concave heel, solid and smooth texture, and pale yellow to ivory colour. Rubbed and turned for at least five months, its maturing helps it develop unique floral and fruity aromas. The Beaufort Chalet d'Alpage is made by a small cooperative in the heart of Savoie using milk from Tarine and Abondance dairy cows which graze at an altitude of over 1,500 meters in summer. Authentic flavours developed from the rich summer flora growing at this altitude make this a coveted cheese.

**Driftwood** - Made by best friends & cheesemakers Roger & Peter at the White Lake Dairy Somerset. Driftwood is a fresh, lactic, log-shaped goat cheese with a distinctive lemon flavour and a silky smooth, thick texture. This vivid ash coated goat log, with a natural rind, slices perfectly into neat discs of deliciousness to enhance any cheeseboard.

**Mrs Bell's Blue** - A full-fat, soft, blue-veined ewe's milk cheese with a slightly peppery taste. Judy Bell of Shepherds Purse Creamery developed this excellent cheese, using traditional methods dating back to the 11<sup>th</sup> Century. At the British Cheese Awards this cheese took a gold medal.

**Snowdonia Truffle Trove** - Created with expertly graded and crafted Extra Mature Cheddar produced in North Wales, the cheese also features Black Summer truffles sourced from the Italian region of Marche. This luxurious combination, kept in white wax, delivers a balanced flavour with undertones of wild mushroom, earthy hazelnut and notes of garlic.

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