



THE TIMBLE INN

Sunday Supplement Menu

Starters

Timble Fish Platter

smoked salmon, prawns in marie rose, haddock goujon, homemade bread roll
(Supp £4.50)

Pea Mousse

pea purée, asparagus, broad beans, peas, goats cheese, almond cannelloni

Thai Pulled Belly Pork

kimchi, coriander mashed potatoes

White Onion & Thyme Soup

sour dough, gruyère croute

Pan-Fried King Scallops

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

Main Course

Roast Chicken Breast

Yorkshire pudding, stuffing, duck fat roast potatoes, seasonal garden vegetables

Roast Sirloin of Beef

Yorkshire pudding, duck fat roast potatoes, seasonal garden vegetables
(Supp £6.50)

Roast Rump of Lamb

Yorkshire pudding, duck fat roast potatoes, seasonal garden vegetables
(Supp £4.50)

Roast Fillet of Salmon

celeriac risotto, wilted spinach

Sweet Potato Ravioli

sauté cabbage, chilli & garlic butter, crumbled goats cheese

Beer Battered Haddock Fillet

hand cut chips, minted garden or mushy peas

Side Orders £4.95 each

Hand cut chips – Creamed potatoes - Spiced red cabbage - New potatoes – Broccoli & 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 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 & 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 11th 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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