



THE TIMBLE INN

Mini Breaks Residents Menu

Starters

Creamy Garlic Mushrooms
toasted sourdough, baby watercress

Shredded Confit Duck Leg
smoked sweet chilli jam, creamed potato, egg yolk, sesame crème fraiche

Coconut King Prawns
sweet chilli mayo, salad, lemon

Leek & Potato Soup
crème fraiche

Pan-Fried King Scallops
spiced celeriac puree, baked cauliflower, apple & ginger, almond podi
(Supp £5.00)

Main Course

Roast Chicken Breast
herb crushed new potatoes, roast fennel, garlic & lemon cream

Beef & Ale Pie
hand cut chips

Roast Fillet of Salmon
Jerusalem artichoke risotto, wilted spinach, beetroot fondant

Pan-Seared Onglet Steak
creamed potatoes, caramelised onions, peppercorn sauce
(Supp £2.00)

Roast Pumpkin Ravioli
sweet cabbage, sage & garlic butter, crumbled goats cheese

Beer Battered Haddock Fillet
chips, 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



Desserts & Cheese

Chocolate Fondant
caramel sauce, peanut butter ice cream

Lemon Meringue Tartlette
ginger parkin, mandarin sorbet

Iced Blackberry Parfait
apple & almond sponge, honeycomb

Coffee Crème Brûlée
Irish cream ice cream, 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

Rothbury Red: An outstanding flavour of delicate butterscotch followed by a subtle nutty aftertaste determines this firm traditional rinded cheese, handmade at Inglewhite Dairy to a time-honoured family recipe. Each cheese is hand wrapped in muslin and slowly matured in Throstle Nest Barn, using the unique natural flora which remains prevalent, ensuring steady development of the natural rind and specific flavour profile.

Kick Ass Charcoal: A creamy mature cheddar with added edible charcoal. Full flavoured with a mature and nutty bite. A unique smooth and buttery taste. Designed to tantalise the tastebuds.

Northern Blue: Aged for a minimum of 10 weeks, they use a stronger strain of Penicillium Roquefort to achieve a more robust blue flavour. At the World Cheese Awards held in Bergamo Italy it won a Silver medal! Northern Blue is recognisable as a Shepherds Purse signature blue cheese and its extra strength will also please those who like a little more bite to their blue.

Baron Bigod: A creamy, white bloomy-rind. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours. It is the only traditional raw milk Brie-de-Meaux style cheese produced in the UK.

Rosary Goats: A creamy, moist and log shaped soft cheese made from goats' milk and suitable for vegetarians. This is a young, fresh cheese with a with a light and fluffy mousse like texture and a fresh clean flavour with hints of lemon and background notes of goat's milk. Rosary Goats Cheese has won four gold medals at the British Cheese Awards for Best Fresh cheese in show & also for their Rosary Goats Cheese rolled in Ash.

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