



THE TIMBLE INN

Sunday Supplement Menu

Starters

Timble Fish Platter

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

Shredded Confit Duck Leg

smoked sweet chilli jam, creamed potato, egg yolk, sesame crème fraiche

Leek & Potato Soup

crème fraiche

Roast Kohlrabi

beetroot puree, baked fig, creamed goats cheese, candied walnuts

Pan-Fried King Scallops

spiced celeriac puree, baked cauliflower, apple & ginger, almond podi
(Supp £5.00)

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

Jerusalem artichoke risotto, wilted spinach, beetroot fondant

Roast Pumpkin Ravioli

sweet cabbage, sage & garlic butter, crumbled goats cheese

Beer Battered Haddock Fillet

hand cut chips, 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
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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