



## The Timble Inn Evening Menu

Pan Roasted Quail  
parsnip purée, savoy cabbage and quail scotch egg £12.50

Roast Kohlrabi & Pickled Pear  
baby Pippa potatoes, walnuts and Stilton cheese £10.50

Wild Mushroom & White Truffle Soup  
croutons £9.00

Lobster & Crab Ravioli  
lobster bisque, leeks and chervil oil £15.00

Ham Hock Terrine  
piccalilli, pickles and rye bread £11.50

Pan Fried King Scallops  
cauliflower purée, pickled cauliflower and caper berries £14.50

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Pan Roasted Halibut Fillet  
Red Emmalie potatoes, creamed savoy cabbage, caraway, mussels and baby leeks £24.00

Smoked Bacon Wrapped Fillet & Braised Shoulder of Pork Duo  
carrot & turnip purée, Mayan Gold potato mash £22.50

Onion, Spinach & Wild Mushroom Tart  
beetroot broth, smoked burrata and hazelnuts £17.50

Roast Venison Loin  
fondant potato, Jerusalem artichoke purée and chantenay carrots £24.50

Pan Fried Breast of Chicken  
butternut squash risotto, roast swede and mozzarella £21.50

Sides £3.95

hand cut chips - creamed potatoes - spiced red cabbage - new potatoes - fine beans & crispy shallots  
rocket & 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 of the dishes of food served here. We understand the danger to those with severe allergies. Please speak to a member of staff who will be able to help you make an alternative choice.

Timble Nr Harrogate LS21 2NN Telephone 01943 880530  
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## The Timble Inn

### Dessert Menu

**Chocolate & Amaretto Slice**  
honeycomb ice-cream and caramel sauce £9.00

**Passion Fruit Crème Brûlé**  
lemongrass shortbread and coconut sorbet £8.50

**Apple Frangipane**  
maple anglaise and apple sorbet £8.50

**Iced White Chocolate & Orange Parfait**  
ginger parkin £9.00

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**Your Choice of 3 Cheeses £10.00**

**Your Choice of 5 Cheeses £13.00**

Selection of Crackers, Chutney, Quince Jelly and Fruit

**Little Mester Yorkshire Brie**

A soft creamy core with a gooey edge from the heart of Sheffield, pasteurised and vegetarian.

**Hawes Oak Smoked Wensleydale**

hand-crafted cheese smoked naturally using oak chips to give it a subtle smoked flavor along with a firmer and stronger texture, pasteurised and vegetarian.

**Harrogate Blue**

handmade by Shepherds Purse, it has an age profile of 10-12 weeks, a soft blue cheese blended with red curd to create an eye-catching bright golden colour, pasteurised and vegetarian.

**Wensleydale Yorkshire Cheddar**

Handcrafted at the award-winning Wensleydale Creamery, Yorkshire Cheddar is an exceptional cheese, typically aged for 15 months, producing strength and character, pasteurised and vegetarian.

**Ribblesdale Ash Goat Log**

tangy full-flavoured goat's cheese hand-made in North Yorkshire, this cheese is not too blue but enough to impart that distinctive flavour which is sweet tasting with a very long aftertaste, pasteurised and vegetarian.

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