



# The Timble Inn

## Lunch 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

### Coconut Battered King Prawns

petit salad and sriracha mayonnaise £11.00

### Wild Mushroom & White Truffle Soup

croutons £9.00

### Ham Hock Terrine

piccalilli, pickles and rye bread £11.50

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### Smokey Bacon Wrapped Roast Pork Fillet

Mayan Gold potato mash, broccoli and cider cream sauce £17.50

### Roast Cajun Salmon Fillet

crushed herb Linda potatoes, wilted spinach, rocket and coriander oil £15.50

### Steak & Ale Pie

chunky chips £15.00

### Onion, Spinach & Wild Mushroom Tart

beetroot broth, smoked Burrata and hazelnuts £16.50

### Spicy Lamb Burger

melted cheddar, fries and salad leaves £15.00

### Beer Battered Haddock Fillet

chips, minted peas, £15.50

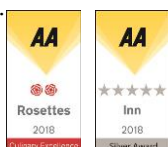
### Sides £3.95

hand cut chips & garlic mayo – creamed potato – spiced red cabbage – new potatoes  
fine beans & crispy shallots – rocket & tomato salad – potato wedges with garlic mayo

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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# 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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