

TIMBERLAKE'S

No. 1 Montpellier Mews, Harrogate HG1 2TQ. Tel. 01423 313485

Most of our dishes are gluten friendly. All dishes are made from scratch using the best possible ingredients from local suppliers. We try and keep the sourcing native to Yorkshire wherever possible. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering

NIBBLES

Mixed Marinated Olives (v)	£3.95
Vegetable Crisps (v)	£3.45
Toasted and Salted Hazelnuts (v)	£3.45
Hot Fried Chorizo	£3.95
Caper Berries (v)	£3.45
Bread, Balsamic Vinegar and Oils (v)	£4.25

SOUPS

all served with farmhouse bread

French Onion Soup with Gruyere Cheese Croute	£5.95
Bouillabaisse with Rouille and Croutons containing Scallop, Fish of the Day, Mussel and Prawn	£7.95/£12.95
Roast Tomato, Red Onion and Basil (v)	£5.95

SALADS

Grilled Halloumi, Sweet Peppers, Black Olives, Cherry Tomatoes and Caper Berries (v)	£6.95/£10.25
Goat's Cheese, Beetroot and Pickled Walnut Salad (v)	£6.95/£10.25
Smoked Duck Salad with Heritage Tomatoes and Brinkburn Goats Cheese	£7.95/£10.95
Warm Chicken and Bacon Caesar Salad with anchovy fillets and parmesan	£11.95

LIGHT DISHES OR STARTERS

Marinated Tomato and Goat's Cheese Bruschetta (v)	£7.95
Chicken Liver Parfait, Pickled Pear, Cornichons and toast	£6.95
Salmon and Spring Onion Fish Cakes with aioli and dressed leaf	£7.45
Roast Scallops, with Celeriac puree and dry cured bacon crumb	£9.95/ £15.95

MAIN COURSE

come integral with appropriate vegetables and potatoes

RIB-EYE, 8OZ STEAK	£22.95
<i>supplied by Hutchinsons of Ripley served with hand cut chips, red onion marmalade, dressed leaf and a choice of peppercorn sauce or roasted garlic butter.</i>	

Beef Casserole blade of local beef braised for at least four hours	£16.95
Chicken sautéed with Dry-cure Bacon button mushrooms and puy lentils	£14.95
Braised Four Hour Cooked Lamb Shank with ratatouille	£16.95
Slow Roast Gressingham Duck Leg with ratatouille and spinach	£14.95
Toulouse Sausages with creamed potatoes and shallot gravy	£14.95
Freshly Caught Fish of the Day	Market Price
Tiger Prawn, Saffron, Spinach and Pea Risotto finished with parmesan and butter	£15.95
Butternut Squash, Tomato, Courgette and Basil Risotto (v)	£13.95
Timberlake's Cottage Pie	£14.95
Steak Mince & Braised Beef with mushrooms and carrots topped with mashed potatoes	
Macaroni with Wild Mushrooms, Spinach, Freshly Grated Horseradish and Parmesan	£13.95

CURRY TIKKA MASALA

£14.95

Served in authentic Karhari cast iron dish. Timberlake's curry is made from freshly toasted and ground spices supplied by Raffi's Spice Box, Commercial Street, marinated and cooked in the traditional methods that are accustomed to the dish. Each curry comes with a poppadom, rice and pickles. Vegetarian options available.

SIDE ORDERS

Individual Dauphinoise Potato	£3.95
Wilted and Seasoned Spinach and Peas	£3.95
Hand Cut Chips	£3.95
Ratatouille	£3.95
Garlic Mushrooms	£3.95
Dressed Salad	£3.95

SWEET THINGS

Crème Brûlée of the day	£5.00
Chocolate Mousse	£4.50
Sticky Toffee Pudding with toffee sauce and butterscotch ice cream	£5.00

CHEESE, CHEESE, CHEESE

£8.95

Supplied by The Cheese Board, Harrogate

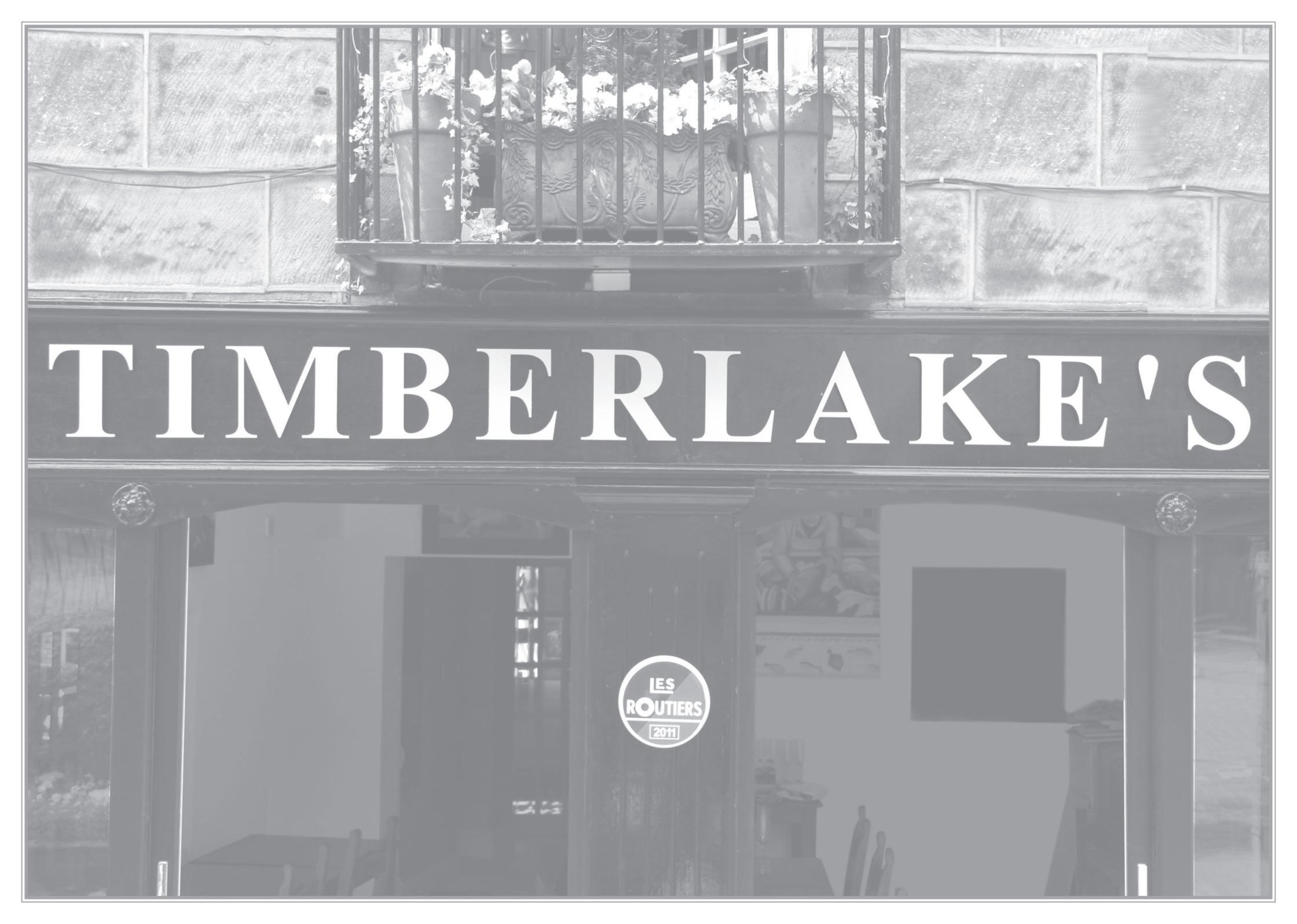
Timberlake's uses local suppliers and individual dairies in sourcing the best cheeses for the plate. The plate comes with date puree, grapes, celery, biscuits and quince paste.

SUNDAY ROASTS

£14.95

Every Sunday, Timberlake's presents at least two choices at the traditional Sunday Roast Dinner. As in line with Timberlake's ethos, the meat is from local farmers and aged accordingly. Vegetables change with the seasons and markets, but the roast will always come with a Yorkshire pudding, gravy and condiments. Please phone in advance for the roasts that week.

10% Service charge on tables over 6 or more



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