



## The Timble Inn

Your Choice of 4 Cheeses £9

Your Choice of 6 Cheeses £12

Selection of Crackers, Fruit Chutney, Quince Jelly, Fruit

### Baron Bigod

A creamy white bloomy-rind cheese, handmade from Montbeliarde cow's milk. It has a smooth, silky texture and golden curd. With a long lasting warm earth, farmyard and mushroom flavours. Un- pasteurised.

### Cahill Porter with Guinness

Irish Mature Cheddar infused with Guinness stout ale,

This produces a brown marbling effect on the cheese curds, coated in a brown wax. Pasteurised.

### Smoked Coverdale

Produced by Hawes dairy. A mild and crumbly cow's milk cheese. This is a young cheese being approximately six weeks old. It has a melt in the mouth texture. Pasteurised.

### Yorkshire Red Goats cheese.

A Semi-hard cheese. A coloured rich and nutty goat's cheese. The only coloured goat's cheese we know of!

Pasteurised.

### Swaledale Farmhouse.

Made from cow's milk, this semi-hard cheese is mild and smooth with a slight tang. Creamy in colour with a soft moist open texture. Pasteurised.

### Yorkshire Blue.

Hand-made at Newsham near Thirsk. Matured over eight weeks. A soft blue veined cow's milk cheese, creamy with a beautiful rich buttery flavour. Pasteurised.

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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