


Calvert's

R E S T A U R A N T

Our Full Menu and Christmas menu is available every day - we also offer a fantastic carvery on a Sunday.

 Signature dishes highlighted with this symbol are unique to Calvert's Restaurant; they are made to our own recipes using our award-winning cheeses.

The Ultimate Yorkshire Wensleydale Cheese Experience *3 Courses £16.95*

To Start: Black Sheep Ale-Battered Yorkshire Wensleydale Cheese (V)

Yorkshire Wensleydale cheese in a crisp Black Sheep Ale batter, served with mixed leaves and home-made chutney.

Main Course: Wensleydale Chicken (GF available – please ask)

A pan-fried chicken breast, served on a crisp potato and smoked bacon rosti, finished with either a Wensleydale Blue cheese sauce or Oak Smoked Yorkshire Wensleydale cheese and leek sauce, served with seasonal vegetables.

To Finish: Brymor Vanilla and Yorkshire Wensleydale & Ginger Cheesecake ice cream sundae with raspberries, honey, fresh cream, finished with a raspberry sauce & gingernut cookie (V)


Starters & Small Plates

Home-made Soup Platter (V & GF available - please ask) £4.95

A hearty bowl of our delicious soup, served with a home-made Yorkshire Wensleydale Cheese scone and Yorkshire Wensleydale cheese to crumble on top.

 **Yorkshire Rarebit (V) £4.95**

Yorkshire Wensleydale, Yorkshire Cheddar and Red Leicester cheese, mixed with Black Sheep Ale, cream and our secret seasoning, served melted on a toasted ciabatta, with a tomato relish and dressed salad leaves. Why not add an additional topping for 75p? Choose from caramelised red onions, or crispy bacon.

 **Macaroni Cheese (V) £5.75**

Baked macaroni in a rich Yorkshire Wensleydale, Cheddar and Red Leicester cheese sauce. Why not add crispy bacon for 75p?

 **Stuffed Portobello Mushroom £5.95**

Portobello mushroom stuffed with black pudding, caramelised onion, and bacon, topped with Yorkshire Cheddar cheese served with a white wine and cream sauce.

 **Black Sheep Ale-Battered Yorkshire Wensleydale Cheese (V) £4.95**

Yorkshire Wensleydale cheese in a crisp Black Sheep Ale batter, served with mixed leaves and home-made chutney

V – Vegetarian
GF – Gluten Free

Main Courses

- W** **Wensleydale Chicken (GF available - please ask) £9.95**
A pan-fried chicken breast, served on a crisp potato and smoked bacon rosti, finished with either a Wensleydale Blue cheese sauce or Oak Smoked Yorkshire Wensleydale cheese and leek sauce, served with seasonal vegetables.
- W** **Calvert's Home-made Quiche (V available - please ask) £8.95**
Please see specials board for today's quiche, made with our award-winning cheese, served with a salad garnish, coleslaw, and either a cup of home-made soup, chips or new potatoes.
- Calvert's Drunken Steak and Vegetable Pie £9.95**
Local Dales beef slow cooked in Black Sheep Ale with root vegetables, in a shortcrust pastry, served with a choice of new potatoes or chips & seasonal vegetables.
- W** **Calvert's Yorkshire Wensleydale Showcase Ploughman's (V & GF available - please ask) £9.95**
Five of our famous award-winning cheeses; Yorkshire Wensleydale, Wensleydale Blue, Yorkshire Wensleydale & Cranberries, Kit Calvert Old-style Wensleydale, and Oak Smoked Yorkshire Wensleydale served with a trio of home-made pickles, apple, celery, grapes, salad garnish, and crusty bread.
- Yorkshire Roast Ham, Egg and Chips (GF available - please ask) £8.95**
Yorkshire ham roasted and thickly sliced, served with two free range fried eggs and chips.
- Home-made Dales Beef and Cheese Burger £9.95**
Local Dales beef burger, topped with either Yorkshire Wensleydale, Wensleydale Blue or Hot & Spicy Cheddar cheese. Served on a warm brioche bun, with mixed leaves and home-made burger relish, and either our home-made soup or chips.
- W** **Home-made Falafel Burger (V) £9.95**
Served on a warm brioche bun with mixed leaves, home-made burger relish, a pot of Yorkshire Wensleydale Cheese to crumble on top, and either our home-made soup or chips.
- W** **Yorkshire Rarebit (V) £8.95**
Yorkshire Wensleydale, Yorkshire Cheddar and Red Leicester cheese, mixed with Black Sheep Ale, cream and our secret seasoning, served melted on a toasted ciabatta, with a tomato relish and dressed salad leaves. Why not add an additional topping for £1.00? Choose from caramelised red onions, crispy bacon.
- W** **Macaroni Cheese (V) £9.95**
Baked macaroni in a rich Yorkshire Wensleydale, Yorkshire Cheddar and Red Leicester cheese sauce. Why not add crispy bacon for £1.00?
- Traditional Fish & Chips (GF available - please ask) £9.95**
Black Sheep Ale-battered haddock, served with chips, mushy peas & tartare sauce.
- W** **Sweet Potato & Butter Bean Yorkshire Cheddar Cobbler (V) £9.95**
Sweet potatoes, butter beans and winter veg slowly cooked in a ragout sauce topped with Yorkshire Cheddar cheese cobbler.

V – Vegetarian
GF – Gluten Free

Side Dishes

Chips £2.75

Home-made crispy onion rings £2.75

Fresh seasonal salad bowl £2.75

Hot Jacket Potatoes (GF available - please ask)

Served with a dressed salad and a choice of fillings;

Yorkshire Rarebit with home-made chutney on the side (V) £6.95

Creamy leeks, bacon and Wensleydale Blue cheese £6.95

Yorkshire Wensleydale cheese with home-made chutney (V) £6.95

Caramelised Onions and Mushrooms, topped with Yorkshire Wensleydale cheese £6.95

Plain and simple – topped with our own Yorkshire Butter (V) £4.95

Wallace & Gromit Children's Menu £5.95

- Home-made battered haddock goujons, chips and peas.
- Macaroni cheese.
- Yorkshire Dales pork sausages with mashed potato, peas and gravy.
- Yorkshire Wensleydale margherita pizza topping on a crisp flatbread.
- Gromit's Lunch Bag
Your choice of a roast Yorkshire ham, cheese, or jam sandwich, with a home-made biscuit, apple and a packet of crisps.

All served with a soft drink

- Ellie Elephant Blackcurrant Flavoured Spring Water
- Funky Monkey Orange Flavoured Spring Water
 - Glass of Wensleydale milk

Why not add a scoop of local ice cream for £1.00?

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Calvert's Home-made Desserts & Cheeseboards



Our Famous Yorkshire Wensleydale & Ginger Cheesecake £4.95

A rich cheesecake made with our Yorkshire Wensleydale & Ginger cheese.



Brymor Vanilla and Yorkshire Wensleydale & Ginger Cheesecake Ice-Cream Sundae £4.95

With raspberries, honey, fresh cream, finished with a raspberry sauce & gingernut cookie.

Raspberry & Lemon Curd Pavlova (GF available – please ask) £4.95

Home-made meringue topped with lemon curd, whipped cream, raspberries and raspberry sauce.



Calvert's Yorkshire Fruit Pie £4.95

Delicious shortcrust pastry fruit pie, served warm with either cream, custard, local ice cream or the Yorkshire way with a slice of Yorkshire Wensleydale cheese. Please see the specials board for today's choices.

Orange and Grand Marnier Bread & Butter Pudding £4.95

A classic bread & butter pudding infused with Grand Marnier soaked orange peel served with custard, fresh cream or Brymor ice cream.

Warm Chocolate Brownie (GF available – please ask) £4.95

Warm chocolate brownie, served with a mixed fruit compote and either cream or local Brymor ice cream.

Sticky Toffee & Pear Pudding £4.95

Caramelised pears in a light sticky toffee pudding served with home-made custard, cream or Brymor ice cream.
(Vegan available please ask)

V – Vegetarian
GF – Gluten Free

Wensleydale Showcase Cheeseboards: great for sharing

Choose from our award-winning cheeses, served with home-made oat biscuits and tomato chutney, celery, apple and grapes.

Four Cheeses: £6.95

Six Cheeses £10.95

Eight Cheeses: £12.95

Yorkshire Wensleydale (V)

Creamy, crumbly and full of flavour cheese. Handcrafted to a time-honoured recipe using milk from local farms.

Kit Calvert Old-Style Wensleydale

A lovingly handcrafted buttery, creamy textured cheese, which celebrates the father of Wensleydale cheese, Kit Calvert, who helped to save The Wensleydale Creamery from closure in 1935. Made to an old recipe, it emulates the style of cheese made in the farmhouses around the turn of the century & throughout Kit Calvert's era.

Yorkshire Cheddar (V)

Yorkshire Cheddar handcrafted from Yorkshire milk for proper strength & character. A deliciously rich Cheddar that delivers a rounded multitude of flavours, with creamy subtle sweet, nutty notes and a savoury finish, brought together in a distinct firm and rugged textured extra mature cheddar cheese.

Oak Smoked Yorkshire Wensleydale (V)

Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle smoked flavour. The cheese maintains the crumbly characteristics of Yorkshire Wensleydale, whilst the rind adopts an attractive golden beech colour, being slightly firmer and stronger in flavour, imparted from the natural smoking process.

Yorkshire Wensleydale & Cranberries (V)

Sweet and fruity; creamy white Yorkshire Wensleydale cheese, carefully combined with the delicate fruity succulence of pure, sweet cranberries. An original creation from The Wensleydale Creamery.

Yorkshire Wensleydale & Ginger (V)

Deliciously unusual; the oriental piquancy of stem ginger effortlessly complements the freshness of the creamy Yorkshire Wensleydale cheese.

Yorkshire Wensleydale & Apricots (V)

Sweet and fruity; a perfectly balanced flavour combination of creamy Yorkshire Wensleydale cheese with the sweetness of succulent apricots.

Wensleydale Blue (V)

A delicately flavoured, creamy blue cheese that has a mellow yet full flavour, which will appeal to newcomers to blue cheese and connoisseurs alike.

Why not add a glass of port or share a bottle?

Vista Alegre Fine White Port:

Glass (50ml) £2.75

Bottle (75cl) £17.95

Vanilla notes, sweet, soft, slightly oaky with a long elegant finish.

Vista Alegre Tawny Port:

Glass (50ml) £2.75

Bottle (75cl) £17.95

Delicate aroma, a touch of spice and dried fruit, smooth.

Vista Alegre Late Bottled Vintage Ruby Port 2007

Glass (50ml) £3.75

Bottle (75cl) £24.95

Powerful structure, full of fruit, full bodied and good, round flavour.

V – Vegetarian
GF – Gluten Free