

The Buttertubs Package

(available Sunday 12pm-4pm and Monday to Sunday 6pm-8pm)

One Course £10.95 per guest
(main course only)

Two Courses £14.95 per guest
(starter and main course or main course and dessert)

Starters

Home-made Vegetable Soup Platter (V) (GF)

Served with melba toast, crispy croutons and Yorkshire Wensleydale cheese to crumble on top.

Yorkshire Rarebit (V)

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.

Main Course

Calvert's Carvery (GF)

Special of two local roasts carved by our chef for you; then help yourself to our selection of perfectly cooked seasonal vegetables and potatoes, crisp Yorkshire pudding, accompaniments and rich gravy.

Desserts

Our Famous Yorkshire Wensleydale & Ginger Cheesecake

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

Mixed Fruit Pavlova (GF)

Home-made meringue topped with whipped double cream and mixed berries.

Calvert's Apple Pie

Delicious shortcrust pastry apple pie, served warm with custard.

The Yorkshire Wensleydale Cheeseboard (GF)

Yorkshire Wensleydale and Yorkshire Wensleydale & Cranberries, served with crackers, oat biscuits, home-made chutney, grapes and celery.

Three Courses £16.95 per guest

Why not visit our Yorkshire Wensleydale Cheese Experience, including cheese-making Viewing Gallery and demonstrations for £3.95* per guest.
*Special rate with meal package

Macaroni Cheese (V)

Macaroni baked in a rich triple cheese sauce.

Haddock & Parsley Fishcake

In a crisp crumb, served with mixed leaves and a herb mayonnaise.

Chicken & Bacon Terrine (GF)

Served with a pickled courgette salad and crusty bread.

Calvert's Yorkshire Fruit Crumble

Delicious seasonal fruit crumble, served with a crème anglaise.

Followed by freshly brewed tea or coffee.

