


# Calvert's

## R E S T A U R A N T

**Any Two Courses £12.95 or Any Three Courses £16.95 per person**  
(Monday – Saturday includes main menu and specials board)

 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 Cheddar and leek sauce, served with seasonal vegetables.


**To Finish: Our Famous Yorkshire Wensleydale & Ginger Cheesecake**

A rich cheesecake made with our Yorkshire Wensleydale & Ginger cheese, served with fresh cream.

### Starters & Small Plates

 **Home-made Soup Platter (V & GF available - please ask) £4.95**  
A hearty bowl of our delicious home-made soup served with a freshly baked Yorkshire Wensleydale & Red Leicester cheese scone and Yorkshire Wensleydale cheese to crumble on top.  
See our Specials Board for today's selection.

 **Yorkshire Rarebit (V) £5.25**  
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? Choose from crispy bacon & black pudding, chorizo & roasted red peppers or tomato with red onion & basil. Additional toppings **75p**

 **Macaroni Cheese (V) £5.75**  
Baked macaroni in a rich Yorkshire Wensleydale, Yorkshire Cheddar and Red Leicester cheese sauce.  
Why not add crispy bacon for 75p?

 **Creamy Garlic Mushroom Pot with Wensleydale Blue Cheese (V & GF available - please ask) £5.95**  
Creamy garlic mushrooms topped with melted Wensleydale Blue cheese served with giant rustic croutons.

 **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

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### Main Courses



**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 Cheddar and leek sauce, served with seasonal vegetables.



**Calvert's Home-made Quiche (V available - please ask) £8.95**

Made with our award-winning cheese, served with a salad garnish, and a celeriac slaw, and either a cup of home-made soup, chips or new potatoes. Please see specials board for today's quiche.

**Calvert's Drunken Steak and Vegetable Pie £9.95**

Local Dales beef slow cooked in Black Sheep Ale with root vegetables, topped with shortcrust pastry, served with a choice of new potatoes or chips & seasonal vegetables.



**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 home-made pickles, apple, celery, grapes, salad garnish, and crusty bread.

**Yorkshire Roast Ham, Egg and Chips (GF available - please ask) £9.95**

Local home-roasted Yorkshire ham served warm with two Wensleydale free range fried eggs and chips.

**Home-made Dales Cheeseburger £9.95**



Local Dales beef burger, topped with either Yorkshire Cheddar, Hot & Spicy Cheddar or Wensleydale Blue cheese, served on a warm brioche bun, with home-made relish, mixed leaves and creamy coleslaw, and either a bowl of our home-made soup or chips.



**Home-made Spicy Ale-Battered Chicken Burger £9.95**

Chicken breast fillets in a crispy Black Sheep Ale batter, served on a warm brioche bun with tomato relish and Hot & Spicy Cheddar, mixed leaves and creamy coleslaw, and either a bowl of our home-made soup or chips.



**Home-made Ratatouille Tart (V) £9.95**

Aubergines, courgettes and red peppers in a rich tomato sauce, on a flaky puff pastry tart topped with Yorkshire Cheddar, served with mixed leaves and crispy deep-fried onions.



**Yorkshire Rarebit (V) £9.95**

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? Choose from crispy bacon & black pudding, chorizo & roasted red peppers or tomato with red onion & basil. Additional toppings £1

**Traditional Fish & Chips (GF available - please ask) £9.95**

Black Sheep Ale-battered haddock, served with chips, mushy peas & tartare sauce.

**Sweet Potato and Lentil Curry (V & GF available - please ask) £9.95**

Sweet potatoes, lentils and chickpeas in a rich traditional Chole sauce made from tomatoes, ginger, garlic, cumin and coriander served with a home-made mango chutney and warm flatbread.



**Super Summer Salad (V & GF available - please ask) £9.95**

Baby leaves with beetroot, roasted red pepper, broccoli and orange, topped with fresh basil, roasted pumpkin seeds and crumbled Yorkshire Wensleydale cheese

V – Vegetarian  
GF – Gluten Free

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### Side Dishes (V & GF available - please ask)

**Chips £2.95**

**Home-made crispy onion rings £2.95**

**Fresh seasonal salad bowl £2.95**

**Warm crusty bread roll with Yorkshire Butter £1.95**

### Hot Jacket Potatoes

Choice of fillings;

**Yorkshire Rarebit with home-made tomato relish on the side\* £6.95**

**Creamy leeks and Wensleydale Blue cheese\* (V & GF available - please ask) £6.95**

**Cheese Trio; Yorkshire Wensleydale, Yorkshire Cheddar and Red Leicester cheese with home-made apple chutney\* (V & GF available - please ask) £6.95**

**Local pork sausages, baked beans and deep-fried crispy onions £7.95**

**Plain and simple – topped with our own Yorkshire Butter\* (V & GF available - please ask) £5.95**

\*Served with a dressed salad

### **Wallace & Gromit Children's Menu £6.95**

- Home-made battered haddock goujons, chips and peas.
- Macaroni cheese.
- Yorkshire Dales pork sausages with mashed potato, peas and gravy.
- Yorkshire Wensleydale cheese Margherita pizza topping on a crisp flatbread.
- Gromit's Lunch Bag; your choice of a roast Yorkshire ham, Yorkshire Wensleydale cheese, or jam sandwich, with a home-made biscuit, apple and Pom-Bear 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?**

- Choose from Strawberry, Chocolate or Vanilla

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## R E S T A U R A N T

### Calvert's Home-made Desserts & Cheeseboards



**Our Famous Yorkshire Wensleydale & Ginger Cheesecake** £5.95

A rich cheesecake made with our Yorkshire Wensleydale & Ginger cheese, served with fresh cream.

**Rhubarb and Lemon Curd Ice-Cream Sundae** £5.95

Rhubarb layered with local vanilla ice-cream, home-made lemon curd, fresh cream and mini shortbread biscuit.

**Banoffee Pavlova (GF available – please ask)** £5.95

Home-made meringue, topped with cream, bananas and our special toffee sauce, and toasted flaked almonds.



**Calvert's Yorkshire Fruit Pie** £5.95

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.

**Mango and Raspberry Shortcake** £5.95

Home-made fluffy shortcake served like a scone with cream, mango and raspberries, finished with home-made raspberry coulis.

**Warm Chocolate Brownie (GF available – please ask)** £5.95

Warm chocolate brownie, served with mixed berries, warm chocolate sauce and either home-made custard, cream or local ice cream.

**Sticky Toffee & Pear Pudding (Vegan available please ask)** £5.95

Caramelised pears in a light sticky toffee pudding served with home-made custard, cream or local ice cream.

### Calvert's Award-winning Sunday Carvery

#### Starters

Please see the specials board and menu for our Chef's selection of delicious home-made starters. Vegetarian  
GF – Gluten Free

#### Main Course (V & GF available - please ask)

Local Dales' roasts sourced from Hammonds Butchers in Bainbridge, served with a selection of seasonal vegetables, potatoes and all the trimmings.

#### Desserts

Please see the specials board and menu for our Chef's selection of delicious home-made desserts.

**1 Course £10.95**

**2 Courses £14.95**

(Main course carvery and starter or dessert)

**3 Courses £16.95**

(Main course carvery, starter and dessert)

**Small Main Course £8.95**

V – Vegetarian  
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### *Wensleydale Showcase Cheeseboards - great for sharing*

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

**Four Cheese £6.95**

**Six Cheese £10.95**

**Eight Cheese: £12.95**

#### **Yorkshire Wensleydale (V)**

Our famous 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 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, creating 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.

#### **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.

#### **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 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.

### **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.