



CALVERT'S RESTAURANT

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 £7 EIGHT CHEESE: £13

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)

The Yorkshire Creamery's signature Cheddar is strong and powerful. Aged around 15 months for exceptional, complex flavours, this cheese is rich, robust and rugged extra mature cheddar cheese.

EXTRA MATURE YORKSHIRE RED (V)

Unmistakably red and unapologetically nutty, this cheese spends 15 months developing its rich depth of flavour. Another creation from The Yorkshire Creamery with an intense kick.

DOUBLE YORKSHIRE (V)

Golden in colour and buttery in flavour, this mellow Double Gloucester style cheese is matured for 7 months, the perfect amount of time to give it a smooth, creamy texture and a tangy Yorkshire twist.

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.