



# Calvert's Restaurant Summer Menu 2021

Enjoy Two Courses for £17\*

## Starters (Main Course options available)

Soup of the day (V & GF available) Served with a crusty roll and Yorkshire Wensleydale cheese to crumble on top	£6
Garlic mushroom & tarragon bruschetta with Wensleydale Blue cheese	£7 / £12
Heritage beetroot salad with honey, walnuts, caramelised apple & a crumble of Yorkshire Wensleydale cheese (V & GF available)	£7 / £12
Yorkshire Rarebit with Yorkshire Wensleydale, Yorkshire Red & Black Sheep Ale. Served with dressed mixed leaves & Rosebud Preserves Yorkshire Wensleydale Chutney (V)	£7 / £12

## Main Courses

Wensleydale Chicken Ballotine (GF) Chicken breast with basil pesto, wrapped in streaky bacon, served with a potato rosti, stem broccoli & Wensleydale Blue cheese sauce	£13
Slow Braised Dales Lamb (GF) (*£2 supplement two course special) Slow braised lamb with a red wine, rosemary & redcurrant sauce, served on a bed of horseradish mash & garlic butter green beans	£15
Beer battered cod, chips, tartare sauce & mushy peas	£13
Calvert's Ploughman's (V & GF available) Yorkshire Wensleydale cheese, Wensleydale Blue cheese, Yorkshire Wensleydale & Cranberries cheese, pork pie, apple, celery, grapes, Rosebud Preserves Old Yorkshire Chutney & a crusty roll	£13
Dales Beef & Black Sheep Ale Pie Served with chips or mashed potato, fresh vegetables & a rich gravy	£13

## Children's Menu (under 12's)

Fish & chips with garden peas	£7
Mac 'n' cheese with Yorkshire Wensleydale cheese and Yorkshire Red cheese sauce (V)	£7
Local pork sausage, mashed potato & garden peas	£7

## Desserts

Yorkshire Wensleydale & Ginger Cheesecake with cream or Brymor vanilla ice cream	£6
White chocolate rice pudding with rhubarb compote (GF)	£6
Lemon curd & raspberry pavlova with mixed berry coulis & caramelised oranges (GF)	£6
Knickerbocker Glory with raspberries, mango, Brymor vanilla ice cream, cream & mixed berry coulis (GF)	£6
Wensleydale Showcase Cheeseboard Four of our handcrafted, artisan cheeses, served with Home-made oat biscuits, Rosebud Preserves Yorkshire Wensleydale chutney, celery, apples & grapes (V, GF available) See selections overleaf.	£7



# Cheeseboard Selection



## Yorkshire Wensleydale

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

Kit Calvert Old-style Wensleydale cheese, named in celebration and honour of Kit Calvert MBE, the legendary Yorkshire businessman, who helped save the Wensleydale Creamery from closure in the 1930s. It is a lovingly handcrafted old-style Wensleydale cheese with a buttery, and especially creamy texture.

## Yorkshire Cheddar

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

## Extra Mature Yorkshire Red

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

## Double Yorkshire

Golden in colour and buttery in flavour, The Yorkshire Creamery's 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

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

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

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

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

## Yorkshire Wensleydale & Apricots

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

