



1897 Coffee Shop Summer Menu

*Breakfast Baps

(available all day)

Bacon (GF available) £4

Bacon & Egg (GF available) £4.50

Sausage £4

Sausage & Egg £4.50

Bacon, Sausage & Egg £5.50

*Ultimate Cheese Toasties

Griddled on a traditional plancha with a cast iron press for that extra crispness, served with summer Salad and Slaw

Spiced Pulled Slow Cooked Beef with Pickled Red Onions & Extra Mature Yorkshire Cheddar £9

Sautéed Mushrooms, Wensleydale Blue Cheese and Rosebud Preserves Caramelised Onion & Port Chutney (v) £8

Light Bites & Lunches

*Home-made Soup with a Crusty Roll & a Crumble of Yorkshire Wensleydale Cheese (V, GF available) £4.50

Cockett's Traditional Pork Pie with Yorkshire Wensleydale, Summer Salad & Rosebud Preserves Yorkshire Wensleydale Chutney £8

Yorkshire Wensleydale & Yorkshire Red Cheese on Toast served with Raydale Preserves Tomato & Chilli Chutney and Dressed Leaves (V, GF available) £5

*Warm Yorkshire Wensleydale & Yorkshire Red Cheese Scone with Yorkshire Butter, a Slice of Yorkshire Wensleydale Cheese & Rosebud Preserves Yorkshire Wensleydale Chutney (v) £4.50

Wensleydale Showcase Cheeseboard served with Home-made Oat Biscuits, Rosebud Preserves Yorkshire Wensleydale Chutney, Celery, Apples & Grapes (V, GF available)

Choose Four Cheeses (see selections overleaf) £7

Choose Eight Cheeses (perfect for sharing, see selections overleaf) £13

Mac 'n' cheese with Yorkshire Wensleydale Cheese and Yorkshire Red Cheese sauce, served with Summer Salad & Slaw (v) £9

Children Lunch Bag - Cheese or Jam Roll, Pom Bear Crisps & Apple (V, GF available) £5

***Available as part of our takeaway menu. 10% off all takeaway food & drink.**



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.

