



Calvert's Menu Autumn 2021

Monday to Saturday 27th September to 21st November

Any two courses £17 - Any three courses £22

To Start

Soup of the day (V & GF available) £6

with crusty bread and Yorkshire Wensleydale cheese gratin

Yorkshire Rarebit (V) £6

Yorkshire Wensleydale, Yorkshire Red cheese & Black Sheep Ale rarebit, toasted on crusty bread, drizzled with Hendersons Relish, served with Rosebud Preserves Tomato & Chilli Jam

Add crispy bacon - £1.50

Creamy Garlic Mushrooms (V & GF available) £7

Wild mushrooms sautéed with garlic and cream, served on toasted ciabatta and topped with crispy red onions

Chilli and Lime Tempura Pork (GF available) £7

Slow cooked pork in a crispy tempura batter, served with an apple & radish salad and a light soy dipping sauce

Mains

Pulled Beef Lasagne £13

Tender pulled brisket of beef, layered with fresh pasta and Yorkshire Wensleydale cheese sauce, served with garlic ciabatta, finished with basil and rocket pesto

Wild Garlic Mushroom Lasagne (V) £13

Garlic sautéed mushrooms, layered with fresh pasta and Yorkshire Wensleydale cheese sauce, served with garlic ciabatta, finished with basil and rocket pesto

Calvert's Chicken Ballotine (GF available) £14

Chicken breast wrapped in streaky bacon, filled with basil and Kit Calvert Old-style Wensleydale cheese, served with kale, herb-roasted parmentier potatoes, and a sweet vegetable ragout

Slow Braised Belly of Pork (GF available) £14

Served with crispy crackling, potato and celeriac rosti, seasonal vegetables, pan jus and a caramelised apple puree

Bangers and Mash £13

Local pork sausages made with Yorkshire Wensleydale & Apricots cheese, served on a bed of champ mash with buttered peas and a sweet onion gravy

Calvert's Sharing Boards (Min. 2 guests to share)

Favourites Sharing Board £12pp

Pulled beef, crispy BBQ chicken wings, tempura courgettes, balsamic beetroots, Yorkshire Wensleydale & Apricots cheese chipolatas, mac 'n' cheese, served with crusty bread, Yorkshire dipping oils and Rosebud Preserve Chutneys

Artisan Cheese Sharing Board £12pp

Yorkshire Wensleydale, Wensleydale Blue, Naturally Oak Smoked Yorkshire Wensleydale, Yorkshire Cheddar, Yorkshire Wensleydale & Cranberries, pan-roasted Yorkshire Chorizo, house pickled veg, served with mixed leaves, Cockett's Wensleydale fruit cake, home-made oat biscuits, and Rosebud Preserves Yorkshire Wensleydale Chutney, crusty bread & Yorkshire dipping oils

Desserts

Yorkshire Wensleydale & Ginger Cheesecake £6

Our famous cheesecake featuring Yorkshire Wensleydale & Ginger cheese, on a crunchy biscuit base, served with a sweet berry compote and fresh cream or Brymor vanilla ice-cream

Home-made Sticky Toffee Pudding £6

Served warm with toffee sauce, topped with mandarin jam and fresh cream or Brymor vanilla ice-cream

Yorkshire Tea Crème Brulee (GF available) £6

Yorkshire Tea infused crème brulee, served with a home-made soft rock cake

Chocolate Marquise (GF available) £6

A rich chocolate mousse layered with chocolate after dinner mints, served with sweet berry compote, fresh cream or Brymor vanilla ice-cream