Calvert's Sunday Menu Autumn 2021

Sundays only
27th September to 21st November

Any two courses £17 – Any three courses £22

To Start

Soup of the day (V & GF available) £6
Served with crusty bread and Yorkshire Wensleydale cheese gratin

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 apple & radish salad and a light soy dipping sauce

Mains

Calvert's Sunday Lunch (V) £13
Please see blackboard for today's selection of local dales roasts, served with home-made Yorkshire pudding, roast and mashed potatoes, seasonal vegetables, a rich gravy, and accompaniments

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

Bangers and Mash £13
Local pork sausages made with Yorkshire Wensleydale & Apricots cheese, served on champ mash with buttered peas and a sweet onion gravy

Desserts

Yorkshire Wensleydale and 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