



Calvert's Restaurant

Summer Sunday Menu

2 courses £14.95 | 3 courses £19.95

Starters

Soup of the Day with Yorkshire Wensleydale Cheese £6

Served with chunky bread, Yorkshire Butter and Yorkshire Wensleydale cheese gratin (V) (VE and GF available)

Roast Beetroot and Yorkshire Wensleydale & Cranberries Cheese Bruschetta £6

Served on toasted ciabatta, with beetroot hummus, fresh basil, a balsamic reduction and a crumble of Yorkshire Wensleydale & Cranberries cheese (V) (VE available)

Chicken and Oak Smoked Yorkshire Wensleydale Cheese Croquettes £7

Served with gem lettuce, a lemon & black pepper aioli and bacon shards

Bacon, Black Pudding and Wensleydale Blue Cheese Salad £7

Dressed mixed leaves with bacon, black pudding bon bons and finished with a crumble of Wensleydale Blue cheese

Pulled Ham Hock Terrine £7

Slow braised Yorkshire ham pressed with herbs, served with home-made piccalilli and croutes (GF available)

Sharing Platters

Min 2 persons sharing

Wensleydale Cheese & Charcuterie Sharing Board £12 per person

Yorkshire Wensleydale, Wensleydale Blue, Oak Smoked Yorkshire Wensleydale, Yorkshire Wensleydale & Cranberries, with assorted Yorkshire Charcuterie from Lishman's Butchers of Ilkley, mixed leaves, olives, bread selection, Rosebud Preserves Yorkshire Wensleydale Chutney and Red Onion & Port Chutney (GF available)

Wensleydale Creamery Cheese Sharing Board £10 per person

Yorkshire Wensleydale, Wensleydale Blue, Oak Smoked Yorkshire Wensleydale, Yorkshire Wensleydale & Cranberries, served with Cockett's Fruit Cake, home-made oat biscuits and Rosebud Preserves Yorkshire Wensleydale Chutney and Red Onion & Port Chutney (V) (GF available)



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Mains

Traditional Sunday Roast £12

Choose from our local roasts of the day, served with roast & mashed potatoes, honey roasted carrots & parsnips, braised cabbage, cauliflower with Yorkshire Wensleydale cheese sauce, home-made Yorkshire pudding, gravy & accompaniments

Yorkshire Wensleydale & Apricots Cheese Sausage and Mash £12

Served with mashed potatoes, buttered peas, bacon crisps and a rich red onion gravy

Chicken Breast Wrapped in Bacon with Kit Calvert Cheese £12

Chicken breast, stuffed with a basil pesto and Kit Calvert Old-Style Wensleydale cheese, served with chorizo spiced new potatoes, crispy courgettes and a light sherry vinegar sauce (GF available)

Wensleydale Creamery Three Cheese Tart £11

Yorkshire Wensleydale, Wensleydale Blue, Extra Mature Yorkshire Cheddar, served with roasted tomatoes and a grilled green vegetable salad (V)

Bacon, Black Pudding & Wensleydale Blue Cheese Salad £12

Dressed mixed leaves with bacon, black pudding bon bons, finished with a crumble of Wensleydale Blue cheese

Pea, Leek and Mint Risotto £11

Topped with grilled asparagus, Oak Smoked Yorkshire Wensleydale cheese crumble and chive oil (V)
(VE and GF available)

Desserts

Free-Standing Crème Brulee £6

With white chocolate, served on a shortbread biscuit crumb with stewed strawberries

Summer Fruit Pudding £6

With summer berries, fruit coulis and fresh Chantilly cream (VE available)

Eton Mess £6

Fresh cream, meringue, berry compote and toffee sauce (GF available)

Yorkshire Wensleydale & Ginger Cheese Cheesecake £6

Served with cream or Brymor vanilla ice-cream

Dietary information

Please speak to a member of staff for allergy advice or if you require a vegan or gluten free alternative

(V) Vegetarian | **(VE available)** Vegan options available | **(GF)** Gluten free |

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