

Food

Hot grilled sandwiches £

Choose from white or five-grain sourdough or 'gf' bread

Cheese and onion toastie (v)..... 6.95

Oozing, melted ruby Lancashire cheese with crunchy onions and leeks. Served with pickled root vegetables.

Add sliced salame in the toastie..... +1.50

Blue cheese rarebit 7.95

A special blend of Yorkshire beer and Sparkenhoe blue cheese on toasted sourdough, grilled until bubbling hot. Served with plum chutney and pickled root vegetables.

Smoked cheese and chilli (v)..... 7.95

Smoked Old Winchester cheese melted over spicy Jalapeño peppers and tomato-and-chilli jam. Served with pickled root vegetables.

Wensleydale and caramelised carrot chutney (v) ...7.50

Local Wensleydale cheese melted with sweet, crunchy-carrot chutney, served with pickled root vegetables.

Add a mug of home-made soup on the side +2.00

Melted cheese £

Raclette Anglaise 7.95

English raw-milk raclette – Oglesfield cheese melted and scraped from the whole block – with sweet cucumber pickle, white pearl onions and new potatoes.

Add a selection of cured meats +3.50

Baked 'Poutine' 8.95

A twist on a popular Canadian classic – a gooey combination of local Cheddar curds, crispy bacon, croutons, potatoes and hot onion gravy.

A little less cheese! £

Charcuterie..... 8.50

Macelleria Falorni's prosciutto, fennel salame and salame piccante, and Yorkshire's spicy Chorizo salami, with crusty bread and cornichons.

Hot soup of the day (see the 'specials' board)..... 4.50

Served with artisan bread.

Board of artisan bread for two 2.50

Cold platters £

Falconer's lunch 8.50

Wedge of Drake & Macefield's pork pie, St. Andrew's Cheddar and Kirkham's Lancashire cheese, with crusty bread, sliced apple, celery and pickled root vegetables.

Beetroot and goats' cheese (v)..... 5.95

Oven roasted local beetroots, served with creamy British goats' cheese Sinodun Hill, diced apple, balsamic glaze and crispy croutons.

Three-piece cheese board..... 8.50

Select three ripe cheeses from the weekly-changing selection on the 'specials' board, all fresh from The Courtyard Dairy's award-winning shop. Served with crackers, quince and chutney.

Desserts and cake £

Home-made chocolate brownie (gf) 2.70

Soft, gooey and very chocolatey. Kathy's secret recipe.

Fruitcake 3.75

A slice of rich, heady and dense fruitcake made to Mrs Kirkham's recipe.

Add a wedge of local Dales cheese Fellstone .. +1.50

Home-made fruit scone 2.60

Freshly-baked each day, served with rich crème fraîche and gooseberry-and-elderflower jam.

The Courtyard Dairy

Andy and Kathy Swinscoe hope you enjoy your visit today and return soon. The cheese shop, museum and café are open seven days a week from 9:30 am until 5:30 pm (10:00 to 5:00 on Sunday).

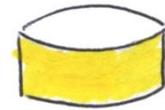
TV appearances for this multi-award-winning

cheese shop include *The One Show*, *Made in Great Britain*, and *Countryfile*. It supplies many top restaurants. Even HRH Prince Charles enjoys a visit!



PLEASE CONSULT THE 'SPECIALS' BOARD FOR MORE TO TEMPT YOU

Prices include VAT at 20% ~ (v) = vegetarian, (gf) = gluten-free ~ Some dishes may contain allergens; please ask the staff for further details
www.thecourtyarddairy.co.uk ~ Crows Nest Barn, A65 near Settle, Austwick, LA2 8AS ~ 01729 823291



Drinks

Coffee (takeaway available) £

Espresso.....	2.10
Americano.....	2.40
Flat White	2.50
Latte	2.60
Cappuccino	2.60
Hot Chocolate	2.60

Tea (takeaway available) £

Pot of Yorkshire tea for one	1.90
Green tea / Red Bush tea	2.00
Earl Grey tea / Peppermint tea	2.00

Soft Drinks and Beer £

Coke / Diet Coke	330ml	2.00
Belvoir Elderflower Pressé.....	250ml	3.00
Belvoir Freshly Squeezed Lemonade	250ml	3.00
Belvoir Ginger Beer	250ml	3.00
Folkington's Pure Squeezed Orange Juice	250ml	2.95
Folkington's Cloudy Apple Juice	250ml	2.95
Deeside Sparkling Water....	250ml 1.50 / litre	3.00
Deeside Still Water.....	250ml 1.50 / litre	3.00
'Dassler' Yorkshire Lager, 4.2% abv.....	330ml	3.50
Thornborough Dry Yorkshire Cider, 6.9% abv ...	330ml	3.50
Naylor's Yorkshire Bitter, 4.1% abv.....	500ml	4.95
Naylor's Yorkshire IPA, 4.5% abv.....	500ml	4.95
Naylor's Black & Tan, 4.5% abv.....	500ml	4.95

Bubbly Bottle £

Prosecco Sottoriva Col Fondo Malibrán, NV.. 29.95
A unique prosecco, this is unfiltered and slightly cloudy... but utterly more-ish. 11% abv.

White Wine 175ml glass £ / Bottle £

Catarratto, Ciello Bianco, 2018 4.85 / 18.50
Fruity, fresh, light-bodied and dry. An organic natural wine from Italy. 13.5% abv.

Sauvignon Blanc, Guy Allion, 2016 6.30 / 24.50
Classic French Sauvignon Blanc from the Loire. Crisp, zesty, bursting with gooseberry and tropical fruits. 12.5% abv.

Samurai Chardonnay, 2018 27.95
Medium-bodied, with fresh, citrus and fruity notes. Unoaked Chardonnay from Australia that goes excellently with cheese. 13% abv.

Red Wine 175ml glass £ / Bottle £

Nero d'Avola Ciello, 2018 4.85 / 18.50
Sicilian organic natural wine, easy-drinking with rich, dark, fruity notes. 13% abv.

Maias Tinto Quinta Das Maias, 2014 6.75 / 24.95
Outstanding soft and rounded Portuguese organic natural wine with blackcurrant and sloe flavours. 13.5% abv.

Aglianico il Cancelliere, 2016..... 29.95
Full bodied, rich classic Italian red from Campania. Juicy ripe fruit. Organic natural wine. 14.5% abv.



Courses & Events at The Courtyard Dairy £

Full-day hands-on Cheese-making Course..... 120
Fri 10th, Sun 12th Jan; Fri 14th, Sun 16th Feb; Fri 6th March.

Book your place now, or purchase a cheese-making voucher as a gift (valid for any available course).

Coming soon: more Chef and Tasting Evenings
Three more exciting evening tastings: Guest Chef night with Callum Bowmer on Mon 13th Jan; English Wine and Modern English Cheese on Sat 18th Jan; Matching Beer and Cheese on Fri 7th Feb; all at 7.30 pm. Keep an eye on the shop notice-board for advance warning of other evenings.