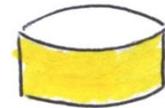


THE COURTYARD DAIRY



Food

Hot grilled sandwiches

£

Made with white or five-grain sourdough bread

Ragstone goats' cheese and roast red pepper... 6.95

One of Britain's best creamy goats' cheeses toasted with roasted red peppers, herbs, sweet balsamic vinegar and salad.

The Courtyard Dairy's 'ham and cheese' 6.95

A unique version of a classic: melted cheese and Macelleria Falorni's prosciutto with Kathy's home-made béchamel sauce, with salad.

Cheese only (no ham) (v)..... 5.95

Cote Hill Blue and spiced plum chutney (v)..... 5.95

Melted Brie-style soft, blue cheese, with toasted pine nuts and rich fruit chutney, with salad.

Melted cheese

£

Raclette Anglaise 7.95

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

Add a selection of cured meats +3.50

Yorkshire Fondue..... 11.50

An impressive meal! A personal fondue pan full of bubbling Yorkshire Alpine-style cheese to The Courtyard Dairy's special recipe, served with crusty bread. It's obvious why fondue is a classic.

Add a snifter of Kirsch on the side +3.20

Cheddar and beer pot (v)..... 9.95

If you prefer Cheddar this is the fondue for you: a blend of 100% farmhouse cheddars, melted into British beer, topped with salsa, served with tortilla chips.

Add crispy-fried chorizo +3.50

A little less cheese!

£

Charcuterie..... 7.50

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

Basket of artisan bread for two 2.50

Cold platters

£

Falconer's lunch 7.95

Wedge of Drake & Macefield's pork pie, Dale End Cheddar and Mrs Kirkham's Lancashire cheese, served with crusty bread, sliced apple, celery and piccalilli.

Three-piece cheese board..... 7.95

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.

Crisp, fresh salad 4.65

Slices of English Cox apple, celery and walnuts with crème-fraiche dressing.

Desserts and cake

£

Home-made chocolate brownie (gf) 2.65

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

Fruitcake 3.70

A slice of rich, heady and dense fruitcake made to Mrs Kirkham's recipe (which includes brandy).

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

Home-made fruit scone 2.60

Freshly-baked each day, served with rich crème-fraiche and gooseberry & 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).

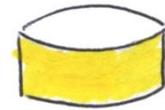
The multi-award-winning cheese shop has featured on BBC TV's *The One Show* and *Countryfile*, and supplies many of the country's top restaurants.

Even HRH Prince Charles has called in!



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
thecourtyarddairy.co.uk ~ Crows Nest Barn, Crow Nest Road, A65 near Settle, LA2 8AS ~ 01729 823291



Drinks

Coffee (takeaway available) £

Espresso.....	2.10
Americano.....	2.30
Flat white.....	2.50
Latte	2.50
Cappuccino	2.50
Hot chocolate	2.60

Tea (takeaway available) £

Pot of Yorkshire tea for one	1.85
Green tea / Red Bush tea.....	2.00
Earl Grey tea / Peppermint tea	2.00

Soft Drinks and Beer £

Coke / Diet Coke	330ml	1.95
Belvoir Elderflower Pressé.....	250ml	2.95
Belvoir Freshly Squeezed Lemonade	250ml	2.95
Belvoir Ginger Beer	250ml	2.95
Folkington's Pure Squeezed Orange Juice	250ml	2.95
Folkington's Cloudy Apple Juice	250ml	2.95
Deeside Sparkling Water. 250ml	1.50 / 750ml	2.85
Deeside Still Water.....	250ml 1.50 / 750ml	2.85
Moretti Lager, 4.6% abv	330ml	3.20
Naylor's Yorkshire Bitter, 3.8% abv.....	500ml	4.95
Naylor's Yorkshire IPA, 4.5% abv.....	500ml	4.95
Naylor's Porter, 4.5% abv.....	500ml	4.95

Bubbly Bottle £

Prosecco Sottoriva Col Fondo Malibrán, NV.. 29.50
A unique prosecco, this is unfiltered – so slightly cloudy... but utterly more-ish. 11% abv.

White Wine 175ml glass £ / Bottle £

Catarratto, Ciello Bianco, 2015 4.50 / 15.50
Fruity, fresh, light-bodied and dry. An organic natural wine from Italy. 13.5% abv.

Sauvignon Blanc, Guy Allion, 2015 5.50 / 14.40*
*Classic French Sauvignon Blanc from the Loire. Crisp, zesty, bursting with gooseberry and tropical fruits. 12.5% abv. *NB served by the glass or 500ml carafe.*

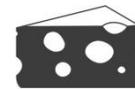
Fiano, Cantina Del Barone, 2015 26.95
Medium-bodied, with citrusy, vegetal and fruity notes. Organic natural wine that goes excellently with cheese. 12.5% abv.

Red Wine 175ml glass £ / Bottle £

Nero d'Avola Ciello, 2015 4.50 / 15.50
Sicilian organic natural wine, easy-drinking with rich, dark, fruity notes. 13% abv.

Cuvée des Galettes, 2015..... 5.85 / 21.50
Deliciously juicy French Rhone valley mix of Grenache and Syrah grapes. Organic natural wine. 14% abv.

Maias Tinto Quinta Das Maias, 2013 24.95
Outstanding soft and rounded Portuguese organic natural wine with blackcurrant and sloe flavours. 13.5% abv.



Cheese Courses at The Courtyard Dairy £

Basic Cheese-making, full-day course 120
Sunday 22nd April, Sunday 13th May.

Cheddar in Detail, afternoon course 65
Friday 23rd February.

Tasting – Cheese and Wine matching 30
Saturday 24th February.

Guest Chef: Murray Wilson of Horto 30
Wednesday 28th March.

Book now to secure your place, or... purchase a course voucher as an interesting and unusual gift.