

ALL OUR FOOD IS MADE FROM FRESH INGREDIENTS,  
CAREFULLY SOURCED AND HAND CRAFTED BY OUR  
TEAM OF SKILLED CHEFS FOR YOU TO ENJOY

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### LITTLE NIBBLES

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Thai spiced chicken skewers £3.50	Middle Eastern spiced king prawn skewers £3.50 Trio of skewers £9.00	Halloumi and butternut squash skewers £3.50
Marinated olives £3.00	Sourdough, sundried tomato bread, balsamic vinegar and olive oil £3.50	Houmous, pesto, homemade tortilla dipping chips £3.50

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### STARTERS

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Seasonal soup, crusty bread and butter £5.50	Tempura battered king prawns, crispy kale, Thai sweet chilli sauce £8.00
Black pudding and pork Scotch egg, homemade salad cream, micro leaf salad £7.00	Honey soused and charred mackerel fillet, pickled vegetables, wholegrain mustard dressing £7.50
Moules Mariniere, sourdough bread, Somerset butter £7.50	Tart thin of aubergine and cep, white truffle dressing £7.00
Duck liver pate, toast, sweet onion chutney £7.00	Confit duck leg bites, Asian salad, Thai dipping sauce £7.50

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### SHARING PLATES

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*Enjoy with friends as a starter to share or as a main course for one*

#### **The meat plate £15.50**

Home roast ham and beef, duck liver pate, homemade Scotch egg,  
honey and mustard glazed chipolatas, chutney, pickles and crusty bread

#### **The fish plate £16.50**

Atlantic prawns in lemon and chive creme fraiche, potted salmon,  
beer battered fish goujons, smoked mackerel mousse, marinated anchovies,  
caper berries, homemade tartar sauce and crusty bread

#### **The cheese plate £15.00**

Three cheese croquettes, cherry tomato and pesto tartlet, Yorkshire Blue,  
Ribblesdale ewe's milk cheese, marinated vegetables, chutney,  
dressed leaves and crusty bread

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### SALADS

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#### **House Caesar salad**

Cos lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons,  
boiled egg £11.00 // **with grilled chicken breast £13.50**

#### **Super salad;**

cous cous, chargrilled courgette, peppers, aubergine, red onion,  
pomegranate dressing £11.50 // **with crumbled feta £13.50**

#### **Seared smoked trout**

chicory, puy lentil and quinoa salad, pomegranate dressing £14.50

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### BURGERS

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#### **Classic burger £14.00**

Monterey Jack cheese, bacon,  
dill pickle, homemade chutney and  
skinny fries

#### **Beverley club burger £13.00**

chicken breast, crispy bacon, Caesar  
dressing, fried egg and skinny fries

#### **Spiced falafel burger £12.00**

grilled halloumi, minted yogurt  
and skinny fries

SWAP OUT THE BURGER BUN  
OR FRIES FOR A BOWL OF  
OUR SUPER SALAD £2.00

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## BEVERLEY ARMS SIGNATURES

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**Roast breast of pheasant £16.00**  
pearl barley and apricot risotto, duck liver  
and apricot bon bon, redcurrant pearls

**Smoked Applewood and sage  
crusted pork loin £14.50**  
sage Parmentier potatoes,  
cider cream sauce

**Roasted tofu £12.00**  
hazelnut and thyme roasted root  
vegetables, thyme mashed potatoes,  
rich port gravy

**Beef Bourguignon £14.50**  
celeriac and potato dauphinoise,  
buttered winter greens, crispy shallots

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## CLASSICS

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**Thwaites beer battered fish £14.00**  
thick cut chips, traditional mushy peas,  
tartar sauce  
*with bread and butter £14.50*

**Hand raised pie of the day £13.50**  
buttered seasonal vegetables,  
creamy mash, jug of gravy

**10oz gammon steak £14.00**  
thick cut chips, fried egg, pineapple relish

**Wild mushroom and tarragon risotto £11.50**  
crispy leeks, truffle oil  
**with chargrilled chicken breast £13.50**

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## STEAKS

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CAREFULLY CHARGRILLED TO ORDER  
OUR STEAKS ARE SERVED WITH ROASTED  
TOMATO AND MUSHROOM, FRESH ROCKET  
AND THICK CUT CHIPS

**8oz sirloin £21.00**  
with the balance of tenderness and  
flavour coming from the small amount  
of fat marbling

**8oz fillet £28.00**  
the prime cut, exceptionally tender

**10oz rib eye £24.00**  
with a seam of fat running through to  
baste the meat as it is cooking, this cut  
has both full flavour and is supremely  
juicy and tender

### ADD A LITTLE EXTRA

Peppercorn £2.50  
Bearnaise £2.50  
Crumbled Yorkshire Blue sauce £2.50

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## FISH

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OUR FISH AND SHELLFISH ARE DELIVERED  
DAILY, WE WORK CLOSELY WITH OUR  
SUPPLIERS TO ENSURE WE ARE SOURCING  
SUSTAINABLE FISH WHICH IS AT ITS BEST

**Grilled lobster**  
Garlic butter, fries, marinated  
tomato and rocket salad  
**Half £25.00 Whole £34.00**

**Moules frites £15.00**  
Served Mariniere, skinny fries,  
sourdough for dipping

**Duo of salmon £17.00**  
salmon fillet, salmon and beetroot  
cannelloni, horseradish mousse,  
roasted beetroot and  
Chantenay carrots, walnut  
and tarragon vinaigrette

**Baked fillet of hake £17.50**  
new potato, pancetta, broad bean  
and butternut squash fricassee,  
red wine jus

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## SIDES

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Thick cut chips £3.50  
Sea salted fries £3.50  
Beer battered onion rings £3.50

Buttered seasonal greens £3.50  
Rocket and tomato salad £3.50  
Baby gem, croutons, Caesar dressing £3.50

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## SUNDAY LUNCH AT THE BEVERLEY ARMS

Every Sunday our chefs' cook up a fabulous roast for you to enjoy; with a choice of different cuts, proper Yorkshire puddings, crispy roast potatoes, seasonal vegetables and homemade gravy.

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## DESSERTS

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**Homemade sticky toffee pudding**, toffee sauce, honeycomb ice cream £6.00  
**Chocolate and pecan tart**, rich caramel sauce, caramel ice cream £6.50  
**Lavender panna cotta**, spiced orange and cranberry compote, lavender meringue £6.00  
**Warm chocolate brownie**, salted caramel ice cream, chocolate sauce £6.50  
**Raspberry and white chocolate creme brulee**, raspberry tuile, lemon sable biscuit £6.50  
**Homemade ice cream**, please ask for today's flavours £2.00 per scoop  
**Cheese selection**, Yorkshire Blue, Keen's mature cheddar,  
Ribblesdale ewe's milk cheese, celery, grapes, chutney and crackers £8.50