

THE
BEVERLEY ARMS

Terrace Menu

Hot Drinks

Tea

Taylors of Harrogate tea per pot £3.50
Yorkshire Tea, Earl Grey, Decaffeinated Breakfast,
Organic Peppermint, Pure Green, Blackberry and Raspberry

Coffee

Our high-quality espresso beans are Rainforest Alliance certified and offer the perfect balance of brightness and depth, giving way to a soft toast finish. Rainforest Alliance certification ensures the future of the coffee industry by investing in the local communities and environment where our coffee is produced.

Espresso	single £3.50
	double £4.00
Macchiato	£4.00
Americano	£4.00
Flat white	£4.20
Cappuccino	£4.20
Latte	£4.20
Mocha	£4.75
Liqueur coffee	from £8.00
Please ask for our selection	

If you would like decaffeinated coffee,
please ask when you place your order

Hot chocolate	£4.50
Signature hot chocolate topped with whipped cream and marshmallows	£6.50

Add a flavoured syrup to your coffee or hot chocolate £1.00

Cakes and Pastries

Toasted teacake and butter £4.50

Toasted crumpets £4.50

Toasted fruit loaf £4.50

Homemade scones,
fruit or plain, served with clotted cream and jam £4.50

Individual cakes, please ask for today's selection

Please let your server know about allergens or dietary requirements.
An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.

Brunch

Served daily from 9am until 12pm

Smoothies

Mango Dream, mango, pear £5.80

Green Reviver, banana, kale,
lemongrass, mango £5.80

Acia Kick, acia berries, blueberries,
mango, strawberries £5.80

Cocktails

Mimosa, prosecco, Grand Marnier, orange juice,
served with a fresh orange slice £12.00

Bucks Fizz, Champagne with orange,
served with a fresh orange slice
with prosecco £8.75
with Champagne £12.75

Aperol Spritz, prosecco, Aperol Aperitivo, soda,
served with a fresh orange slice and mint £12.00

Elderflower spritz, prosecco,
St Germaine Elderflower liqueur, soda,
served with a fresh orange slice and mint £12.00

Bloody Mary, Smirnoff Vodka,
tomato juice, Tabasco dash,
Worcestershire sauce, salt and pepper seasoning,
served with a fresh lemon slice and celery £12.50

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Brunch

Served daily from 9am until 12pm

Mains

Full grill £14.50
smoked dry cured bacon, Cumberland sausage,
grilled flat cap mushroom, cherry vine tomatoes,
black pudding, baked beans, hash brown,
fried, scrambled or poached free range eggs,
choice of toasted white or brown sourdough

Vegetarian grill £13.95
vegetarian sausage, vegetarian black pudding,
grilled flat cap mushroom, cherry vine tomatoes,
baked beans, hash brown,
fried, scrambled or poached free range eggs,
choice of toasted white or brown sourdough

Smashed avocado £10.50
poached egg on charred sourdough,
tomato caper salsa, dressed leaves

Eggs Florentine £10
two poached eggs, sautéed baby spinach,
Hollandaise sauce, toasted muffin

Eggs Benedict £11
two poached eggs, dry cured back bacon,
Hollandaise sauce, toasted muffin

Eggs Royal £12.50
two poached eggs, smoked salmon,
Hollandaise sauce, toasted muffin

Shakshuka £9
lightly spiced rich Mexican tomato sauce,
two baked eggs, toasted sourdough

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Brunch

Served daily from 9am until 12pm

Mains
continued

Smoked salmon and egg £10
smoked salmon, scrambled egg,
toasted muffin, crème fraîche

Breakfast sandwich £8
toasted soft bun,
with your choice of dry cured back bacon,
Cumberland sausage or fried egg
Add egg £1 Add bacon £2 Add sausage £2

Pancake stacks

Streaky smoked bacon, blueberries, maple syrup

Caramelised banana, toasted hazelnuts, salted caramel sauce

Berry compote, vanilla mascarpone, maple syrup

full stack £13.00 half stack £10.00

Eggs on toast £8
fried, scrambled or poached eggs.
Choice of toasted sourdough, white or brown

Toast and jam, white or brown sourdough £4.50
selection of jams, home whipped butter

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Sandwiches

Available daily from 12pm until 5pm

All served with homemade coleslaw and sea salted crisps

Cold Sandwiches

Served on your choice of white or malted brown

Honey and mustard glazed ham, sliced tomato, lettuce £9.00

Mature Cheddar, apple chutney £8.50

Coronation chicken, curried mayonnaise,
sliced tomato, lettuce, sultanas £9.00

Prawn in a brandy Marie Rose sauce £10.00

Hot Sandwiches

Thwaites beer battered fish ciabatta,
baby gem, tartar sauce £12.50

Chargrilled chicken, smoked bacon and brie,
charred ciabatta roll £12.50

Beef meatballs, spiced tomato and pesto sauce,
melted cheddar cheese, charred ciabatta roll £12.50

Spiced falafel flatbread, rocket leaf,
lemon yoghurt £10.50

Steak ciabatta, blue cheese mayonnaise,
red onion jam £14.00

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Small Plates

Served daily from 12pm until 9pm

From the Farm

Maple and mustard glazed chicken wings,
sesame seeds, sour cream £7.00

Yorkshire pudding, smoky pigs in blankets,
sweet red onion jam £8.50

Barwhillanty Estate venison,
spiced Bramley apple open puff pastry pie £8.50

Overnight braised beef shin croquettes,
horseradish cream, parsley oil £8.00

From the Sea

Crispy salt and pepper squid, chilli,
spring onion, roast garlic aioli £8.00

Breaded Whitby scampi, mushy peas,
chunky tartar sauce, lemon £9.00

Mussels with nduja roasted tomatoes,
basil, grilled focaccia £9.00

Prawn cocktail, avocado cream, baby gem,
cucumber, crisp sourdough £9.00

From the Garden

Whipped goats cheese, roasted red peppers,
warm flat bread £7.00

Roasted garlic and thyme creamed mushrooms,
crusty bread, truffle oil £6.50

Winter squash, pomegranate salad,
feta cheese, toasted pumpkins £7.00

Candy beetroot houmous,
crispy maple chickpeas, warm flatbread £6.00

Sides

Seasonal greens £5.00

Baby gem, croutons, Caesar dressing £5.00

Thick cut chips £5.50

Sea salted French fries £5.50

Minted new potatoes £5.00

Thwaites beer battered onion rings £5.00

Parmesan and truffle fries £6.00

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