



**THE  
BEVERLEY  
ARMS**  
MAIN MENU

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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Marinated olives £4.00 <sup>126kcal</sup>	Satay chicken skewers £4.20 <sup>153kcal</sup>
Sourdough, sundried tomato bread £4.20 <sup>620kcal</sup> balsamic vinegar, olive oil	Lime, ginger and chilli king prawn skewers £4.20 <sup>110kcal</sup>
Houmous £4.20 <sup>370kcal</sup> basil pesto, homemade tortilla dipping chips	Spiced cauliflower skewers £4.20 <sup>89kcal</sup>
	Trio of skewers £11.50 <sup>352kcal</sup>

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## STARTERS

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Seasonal soup £6.80 crusty bread, salted butter	Duck liver parfait £8.50 <sup>775kcal</sup> date brioche, red onion chutney
Game terrine £8.60 <sup>163kcal</sup> Cumberland jelly, toasted pistachio	Tempura king prawns £10.90 <sup>264kcal</sup> crispy kale, Thai sweet chilli sauce
Moules Mariniere £9.50 <sup>797kcal</sup> sourdough bread, Somerset butter	Twice baked Jerusalem artichoke soufflé £8.60 <sup>337kcal</sup> hazelnut, pear

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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** £18.90 <sup>1336kcal</sup>  
duck liver parfait, spiced chicken wings, chicken satay skewers, peppered beef brisket,  
homemade beef jerky, game terrine, fresh bread

**The fish plate** £20.50 <sup>1067kcal</sup>  
smoked haddock Scotch egg, beer battered fish goujons, potted smoked mackerel, crab arancini,  
smoked salmon, dill and prawn parcel, chilli and ginger king prawn skewers, fresh bread

**Oven baked Camembert** £18.00 <sup>1091kcal</sup>  
baked with garlic and fresh rosemary, crudites, fresh bread

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## SALADS

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House Caesar salad £13.50 <sup>479kcal</sup> gem lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons, boiled egg with grilled chicken breast £16.80 <sup>751kcal</sup>	Mango and pomegranate cous cous salad £13.50 <sup>315kcal</sup> toasted almonds, apricot, coriander with halloumi £16.80 <sup>712kcal</sup> with grilled chicken breast £16.80 <sup>651kcal</sup>
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## HOUSE MADE BURGERS

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**Classic burger** £16.50 <sup>867kcal</sup>  
mature cheddar, dill pickle, tomato chutney, skinny fries  
add back bacon £0.70 <sup>74kcal</sup>

**Chicken burger** £16.50 <sup>898kcal</sup>  
buttermilk fried chicken, dill pickle, Caesar dressing, skinny fries  
add back bacon £0.70 <sup>74kcal</sup>

**Spiced falafel burger** £15.50 <sup>809kcal</sup>  
grilled halloumi, minted yoghurt, dill pickle, skinny fries

SWAP OUT THE BURGER BUN OR FRIES FOR A BOWL OF MANGO AND POMEGRANATE COUS COUS £3.10 <sup>157kcal</sup>
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## CLASSICS

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**Thwaites beer battered fish**  
small **£15.00** <sup>777kcal</sup> / large **£16.50** <sup>971kcal</sup>  
thick cut chips, traditional mushy peas, tartar sauce  
add bread and butter **£1.00** <sup>156kcal</sup>

**Hand raised pie of the day** **£16.50** <sup>1686kcal</sup>  
battered seasonal greens, creamy mash, jug of gravy

**10oz Gammon steak** **£17.00** <sup>668kcal</sup>  
thick cut chips, fried egg, pineapple relish

**Wild mushroom and tarragon risotto** **£15.00** <sup>1113kcal</sup>  
crispy leeks, truffle oil  
with sliced, chargrilled chicken breast **£18.20** <sup>1435kcal</sup>

**Root vegetable stew** **£15.00** <sup>304kcal</sup>  
roast new potatoes, thyme and rosemary dumplings

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## STEAKS

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OUR STEAKS ARE ALL FROM BRITISH  
NATIVE BREEDS, CAREFULLY  
CHARGRILLED TO ORDER.  
SERVED WITH ROASTED TOMATO  
AND MUSHROOM, FRESH ROCKET  
AND THICK CUT CHIPS

**8oz Fillet** **£33.00** <sup>648kcal</sup>  
the prime cut, exceptionally tender

**8oz Sirloin** **£25.50** <sup>1113kcal</sup>  
with the balance of tenderness and flavour  
coming from the small amount of marbling

**10oz Rib eye** **£28.50** <sup>1384kcal</sup>  
with marbling running through to baste the  
meat as it is grilling, this cut has full  
flavour and is supremely juicy and tender

### ADD A LITTLE EXTRA

Bearnaise sauce **£3.70** <sup>310kcal</sup>  
Crumbled Yorkshire Blue sauce **£3.70** <sup>469kcal</sup>  
Peppercorn sauce **£3.70** <sup>396kcal</sup>

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## FISH

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WE SOURCE THE MOST SUSTAINABLE FISH  
WHICH IS AT ITS BEST

**Grilled lobster**  
**Half** **£32.00** <sup>810kcal</sup> **Whole** **£42.50** <sup>1096kcal</sup>  
garlic butter, skinny fries,  
marinated tomato and rocket salad

**Moules Mariniere** **£19.00** <sup>1401kcal</sup>  
skinny fries, fresh bread for dipping

**Fillet of cod** **£17.00** <sup>894kcal</sup>  
pastry crust, smoked bacon lardons, celeriac and  
potato dauphinoise, wild mushroom and red wine jus

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## SIDES

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Thick cut chips **£4.30** <sup>356kcal</sup>  
Sea salted fries **£4.30** <sup>440kcal</sup>  
Parmesan and truffle fries **£5.30** <sup>574kcal</sup>  
Beer battered onion rings **£4.30** <sup>95kcal</sup>  
Buttered seasonal greens **£4.30** <sup>119kcal</sup>  
Rocket and tomato salad **£4.30** <sup>227kcal</sup>  
Baby gem, croutons, Caesar dressing **£4.30** <sup>186kcal</sup>

## SUNDAY LUNCH

Every Sunday our chefs cook up fabulous roasts 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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**Sticky toffee pudding**, toffee sauce, honeycomb ice cream **£7.50** <sup>1143kcal</sup>  
**Warm chocolate brownie**, salted caramel ice cream, chocolate sauce **£7.60** <sup>743kcal</sup>  
**Dark chocolate and cherry panna cotta**, pistachio sable biscuit **£7.50** <sup>1255kcal</sup>  
**Apple Bakewell tart**, cinnamon ice cream, creme Anglaise **£7.50** <sup>940kcal</sup>

**Homemade ice cream**, please ask for today's flavours **£2.30 per scoop**

**Cheese selection**, celery, grapes, chutney, crackers **£10.80**

**Only a little room?** Try today's mini dessert served with a tea or coffee of your choice **£7.50**

Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

Calorie Information: Adults need around 2000 kcal a day. A discretionary 10% service charge will be added to all restaurant tables.

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you.



THE  
**BEVERLEY ARMS**

The Beverley Arms has a glorious history and was one of Beverley's largest and most important inns dating back to at least 1686. It was originally known as The Blue Bell, with the name changing to The Beverley Arms Inn in 1794 after major rebuilding work by local mason William Middleton. By 1831 four coaches were calling daily at the inn and six in the summer months. As the property continued to develop it housed a billiard room, coach-houses, a brew-house, barns and outbuildings, along with a large garden stretching the length of Wood Lane. A paddock at the rear of the garden was used for fetes, travelling circuses and shows. It was awarded Grade II Listed Building status in 1950 but by that point much of the building had changed from its original point. Daniel Thwaites bought the property in 2016 and refurbished and transformed it to how it is today, retaining and restoring as many original features as possible along the way. Now it is once again a stunning addition to the beautiful market town of Beverley, welcoming visitors from near and far.

Keep up-to-date with our latest news and events... visit [beverleyarms.co.uk](http://beverleyarms.co.uk) or find us on [facebook.com/EnjoyBeverley](https://www.facebook.com/EnjoyBeverley) or follow us on Twitter @EnjoyBeverley

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