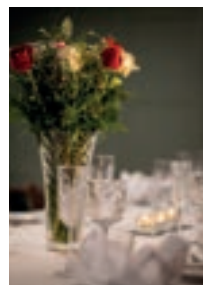
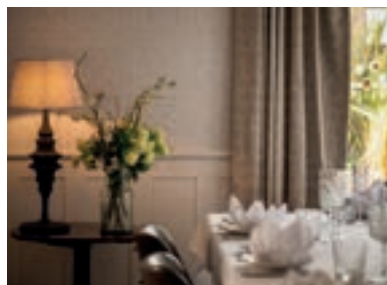
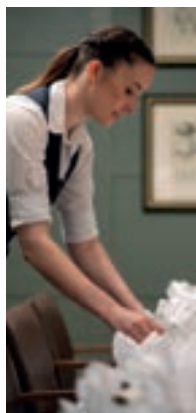




THE
BEVERLEY ARMS

CELEBRATE
WITH US





A STUNNING 18TH CENTURY COACHING INN IN THE HEART OF BEVERLEY WITH TWO PRIVATE ROOMS, PERFECT FOR YOUR SPECIAL CELEBRATIONS.

Originally an important meeting place for local farmers and businessmen to conduct business, The Beverley Arms has been lovingly restored, balancing the need to preserve historic features with the desire to offer a contemporary experience.

PERFECTLY LOCATED

Packed with character with a beautiful pewter bar and lounges leading to an orangery restaurant, plus a large heated outdoor space for eating al fresco, The Beverley Arms provides a luxurious experience in the Georgian Quarter of Beverley opposite St Mary's Church and close to the Westwood and Beverley racecourse.





THE OLD KITCHEN

The larger space provided by The Old Kitchen, is well suited for bigger parties for up to 20 guests and is available to book from 6pm on a Sunday through to 3pm on a Friday, subject to availability.



THE SCULLERY

Ideal for parties of up to 14, The Scullery is a beautifully furnished light and airy space perfect for dining experiences



EIGHT COURSE SET MENU

£80 PER PERSON

Your visit begins with a chilled glass of Champagne on arrival accompanied by a selection of nibbles

NIBBLES

Beef teriyaki skewers
Lemongrass and yoghurt salmon skewers
Spiced cauliflower skewers
Marinated olives
Parmesan cheese straws

Followed by a selection of homemade breads and butter

STARTERS

Beetroot and goat's cheese melts
apple and celery salad, candied walnuts, beetroot glaze

Potted salmon
new potato and caper salad, watercress purée, whole grain mustard dressing

Scallop carpaccio
ginger, chilli and lime dressing, pickled ginger, toasted almonds

Confit duck rilette
truffle crouton, orange gel

Lamb and vegetable pie
mint jelly, mint jus

INTERMEDIATE

Chicken consommé
King prawn and pork dumpling, coriander oil

OR

Tomato consommé
basil dumpling, basil oil

MAIN COURSES

Fillet of beef
Red onion tart tatin, cep purée, beef jus

Sage crusted pork fillet
confit belly pork, fondant potato, cider cream sauce

Sesame tuna loin
sweet potato mash, charred bok choy, coconut sauce

Pan fried cod fillet
new potatoes, pancetta and pea fricassee, pea purée, red wine jus

Cauliflower bhaji
mango fondant, cumin and cauliflower purée, curry sauce

DESSERTS

Dark chocolate fondant
crushed pistachio, white chocolate ice cream

Warm cinnamon cake
ginger set custard, pickled apple, apple sorbet

Banana cake
caramelised banana, toffee, peanut butter ice cream

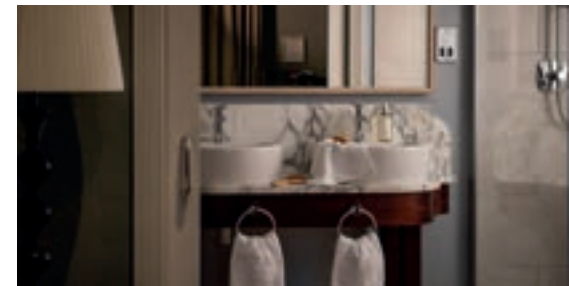
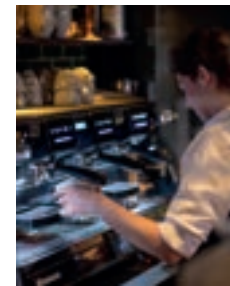
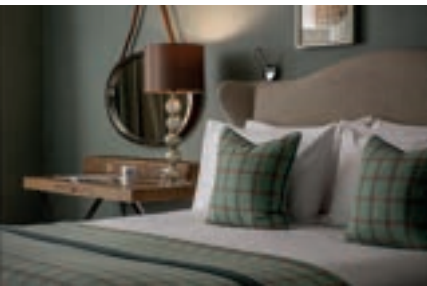
Lemon and raspberry posset
thyme sable biscuit

Strawberry parfait
spiced granola, basil and yoghurt sorbet, strawberry gel

TO FINISH

A selection of cheese for the table
served with celery, grapes, chutney, sourdough crackers
Option to upgrade to port for the table

Coffee and homemade petit fours



NEED TO STAY OVERNIGHT? AS WELL AS OUR PRIVATE EVENT SPACES, WE ALSO HAVE 38 GORGEOUSLY INDIVIDUAL GUEST ROOMS.

Our bedrooms provide a quiet haven from the bustling town and are a perfect blend of beautiful original features and modern designs to create a totally unique space.

WE'D LOVE YOU TO STAY

From Cosy to Character and Family to Feature, we have lots of beautiful rooms to suit your needs. With lots of little touches like fresh milk for a proper cup of tea through to freshly filtered water and White Company toiletries, we have everything you need for a wonderful nights sleep. Please speak to one of the team for more details or call 01482 296999

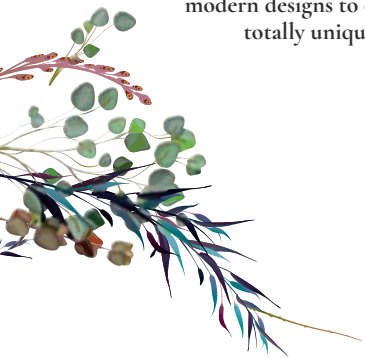
READY TO BOOK? WE'RE ALWAYS ON HAND TO DISCUSS YOUR REQUIREMENTS - HERE IS A LITTLE MORE INFORMATION THAT YOU MIGHT FIND USEFUL.

PARKING

We are really fortunate to have a resident only car park which operates on a first come first served basis; ensuring easy access to our facilities for our overnight guests. For non-residents, we kindly request finding alternative parking arrangements prior to any celebratory meal.

CONTACT US

Please call us on 01482 296999 to discuss your requirements, or email privatedining@beverleyarms.co.uk





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.



THE
BEVERLEY ARMS

Part of
DANIEL THWAITES
ESTABLISHED 1807

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