Rachel and the team would like to welcome you to the Feversham Arms Inn

This property was originally built as an Inn to serve the Feversham Estate about 1836. We continue to operate as a traditional Yorkshire Inn serving locally sourced food, Yorkshire ales and accommodation throughout the year.

We are available to cater for large or small groups and private functions.

All our food is cooked fresh to order so please be patient during busy times.

Inside this menu you will find details of our offering of refreshment and accommodation and traditional Sunday lunch is served weekly.

All our game is supplied from local shoots.

Our meat is supplied from Horners of Kilburn and Farndale Estates own Aberdeen Angus 21 day matured beef.

Taylors of Pickering supply our fresh fruit and vegetables.

Our menu caters for vegetarians and vegans.

If you suffer from a food allergy please discuss your requirements with a member of staff who will be pleased to help you choose a dish to suit your dietary requirements. Please note all dishes are prepared in one kitchen where nut and other allergenic ingredients are used.

GF = Gluten Free (Many dishes that are not marked GF can be adapted to suit, for example GF bread for sandwiches. Please note all our chips are cooked in fryers where we also do batter containing gluten so you may wish to choose an alternative to chips.

* Indicates half size portions are available at £9.95

We hope you enjoy our hospitality whilst you are with us.

STARTERS

Homemade Seasonal Soup served with a warm roll & butter £5.95

Battered Mushrooms served with garlic dip & salad £6.50

Black Pudding & Poached Egg served on a bed of salad £6.50

Prawn & Salmon Cocktail served on a bed of salad with

marie rose sauce GF

(GF bread available if required)

£7.55

MAIN COURSE MENU GRILLS

Mixed Grill (10oz sirloin steak, gammon steak, pork sausages, black pudding, homemade onion rings, mushrooms, grilled tomato,

eggs & garden peas)

£39.95

Mini Grill (as mixed grill minus sirloin steak)

£29.95

20oz T-Bone Steak served with homemade onion rings, grilled tomato, mushrooms & salad

£32.95

10oz Sirloin Steak served with homemade onion rings, grilled tomato, mushrooms & salad

£22.95

Home Cooked Gammon served with eggs, pineapple or both GF *

& salad

£16.95

SAUCES

Dianne Sauce £3.50

Peppercorn Sauce £3.50

Stilton Sauce £3.50

Honey & Mustard £3.50

All the above meals are served with homemade chips.

Mashed potato or new potatoes are available if you prefer.

Slow Cooked Belly Pork served on a bed of black pudding mashed potato with apple sauce & vegetables of the day GF option plain mash

£14.75

Homemade Game Pie filled with pheasant, partridge, grouse and venison from local shoots served with chips & vegetables of the day *

£14.95

Homemade Steak, Ale & Mushroom Pie served with chips & vegetables of the day *

£15.25

Trio of local Pork Sausages served on a bed of creamy mashed potato with rich gravy & vegetables of the day

£14.65

Homemade Beef Lasagne served with garlic bread & salad *

£15.25

Chicken Parmesan Or Hot Shot Chicken Parmesan served with chips & salad

£15.50

Chicken or Game Curry served with boiled rice or chips

(half n half available for extra £1.00)

£15.25

Sweet & Sour Battered Chicken served with boiled rice or chips

(half n half available for extra £1.00)

£15.25

Double Stack Aberdeen Angus 21 day matured Beef Burger in a bun topped with cheese, tomato, lettuce, & BBQ sauce served with chips, salad & onion rings

FISH DISHES

Wholetail Breaded Scampi served with chips & salad *

£16.25

Large Freshly Battered Cod served with chips & mushy peas

£16.25

Smoked Haddock & Mozzarella Fishcakes served with chips & salad * £14.50

VEGETARIAN DISHES

Homemade Vegetable Lasagne served with garlic bread & salad *

£14.95

Large Yorkshire Pudding filled with vegetables

£8.95

VEGAN DISHES

Chilli served with boiled rice GF

£13.95

Penyang Curry served with boiled rice GF

£13.95

LIGHT BITES

Large Yorkshire Pudding filled with

Roast topside of beef & vegetable £11.75 Sausage & onions £9.25

Game Casserole - pheasant, partridge, grouse and venison £10.95

Ploughmans Lunch (a selection of three cheeses, pickles, apple, salad & baguette

£10.95

Farndale Venison Burger in a bun topped with melted cheese, tomato, lettuce served with salad & onion rings

£13.25

FRESHLY MADE HOT SANDWICHES

Served in a white baguette with side salad

Sausage & Onion £8.95

Roast Topside of Beef & Onion £9.75

<u>FRESHLY MADE PANINIS</u>

Served with side salad & crisps

Chorizo, Mozzarella cheese & Peppers £8.95

Ham & Cheese £9.25

Smoked Salmon & Cream Cheese £9.50

Sundried tomatoes, Mushrooms & Onions £8.95

CHILDRENS MEALS

Cheese & Tomato Pizza served with chips

£7.50

Chicken Burger in bun served with chips

£7.50

Sausages served with mashed potato & garden peas

£7.50

Scampi served with chips & garden peas

£7.50

SALADS

Ham £9.95 GF

Cheese £9.95 GF

Tuna £9.95 GF

SIDE ORDERS

Portion of Chips £3.15

Portion of new potatoes £3.00

Onion Rings £3.00

Garlic Bread £3.75

Cheesey Garlic Bread £3.95

Cheesey Chips £3.95

Extra portion of salad £1.25

Pot of coleslaw £1.15

Extra portion of mixed vegetables £1.25

GLUTEN FREE MEALS

When placing your order please advise if you require the meal to be gluten free. Some of our other meals can be adapted to cater for GF allergies, please ask.

Prawn & Salmon Cocktail served on a bed of salad with marie rose sauce and GF bread

£7.55

Homemade Seasonal Soup served with GF bread

£5.95

Slow Cooked Belly Pork served on a bed of mashed potato with apple sauce & vegetables of the day

£14.75

Home Cooked Gammon served with new potatoes, eggs, pineapple or both & salad

£16.95

Trio of local Pork Sausages served on a bed of creamy mashed potato with rich gravy & vegetables of the day

£14.65

Sweet & Sour Chicken served with boiled rice

£15.25

VEGAN& GLUTEN FREE DISHES

Chilli served with boiled rice

£13.95

Penyang Curry served with boiled rice

£13.95