

THE BEEHIVE

Menu

Starters

- Homemade soup of the day *crusty bread* 5
Creamy garlic mushrooms *toast* 6
Ham hock terrine *onion marmalade* 5.5
Prawn Cocktail *bread & butter* 6
Deep fried breaded brie *redcurrant jelly* 6

Mains

- Tom's trio of pies *steak & ale, chicken ham & leek, mushroom & spinach, mash, veg & gravy* 15
Pan fried Chicken breast *roasted new potatoes & a blue cheese wild mushroom sauce* 12
Beer battered cod & chips *peas and tartare sauce* 10
Hand carved ham, egg & chips 10
Bel's homemade vegetable lasagne *hand-cut chips and house salad* 10
Beehive beef burger *smoked Applewood cheddar, bacon & tomato relish and hand-cut chips* 12
Mushroom, spinach & halloumi burger *tomato relish & served with hand cut chips* 11
8oz 40 Day aged Rump steak *onion rings, hand-cut chips & salad* 18

Sauces: peppercorn, creamy mushroom, garlic butter 1.5

Sides

- | | |
|-------------------------|-------------------------|
| Hand-cut chips 3 | Garlic bread 3.5 |
| Cheesy hand-cut chips 4 | Cheesy Garlic bread 4.5 |
| Seasonal veg 3 | Bread & Olives 3 |

Desserts

- Bel's gluten free brownie *ice cream* 6
Apple & Cinnamon crumble *custard* 5.5
Homemade treacle tart *custard* 5
Cheesecake of the day 5
Selection of Ice cream *Beechdean farmhouse* 3.5

Please ask a member of the team regarding any allergen information or dietary requirements