

- MENU -

STARTERS

GARLIC & TARRAGON MUSHROOMS

Toasted sourdough

8.5

CHEF'S SOUP OF THE DAY

Sourdough, butter

8

CALAMARI

Garlic aioli, lemon

9.5

CHEESE SOUFFLÉ

Twice baked

9.5

DUCK RILLETTES

Cornichons, toasted sourdough

9

CHEF'S HUMMUS

Garlic toasted hazelnuts, flat breads

8

PRAWN & AVOCADO COCKTAIL

Brown bread & butter, lemon

9.5

CRISPY JACKFRUIT WINGS

Spring onion, vegan garlic mayo (vg)

8.5

SALADS

CLASSIC CAESAR SALAD, lettuce, parmesan, croutons, dressing

ADD Chicken

8 / 14

3.5

GOATS CHEESE & BEETROOT SALAD (v)

8 / 14

MAINS

PIES, mash, gravy

Steak & ale

Chicken, ham & leek

Butternut squash, mixed bean & cheese

Vegan spicy cauliflower & spinach balti

15.5

CHICKEN KYIV

Mash, tenderstem broccoli

18

BEEF BOURGUIGNON

Wholegrain mustard mash, roast carrots

16.5

TRIO OF SAUSAGES

Pork, cumberland, pork & leek or vegetarian, mash, gravy

14

BEETROOT WELLINGTON

Crushed new potatoes, green beans, red wine sauce (vg)

16

BEER BATTERED COD

Chips, peas, tartare, lemon

15.5

GRILLED TUNA

Herb roasted new potatoes, spinach, tomato & onion salsa

18

FROM THE GRILL

8OZ SIRLOIN

Chips or fries, watercress

24

8OZ RIBEYE

Chips or fries, watercress

26

STEAK FRITES

19.95

Add side - grilled tomatoes, onion rings, sauteed mushrooms 3 each

Add sauce - peppercorn, bearnaise, red wine jus, blue cheese 3 each

BEEHIVE MIXED GRILL

Pork sausage, rump steak, lamb chop,

gammon, chips

22.5

BEEF BURGER

CAJUN CHICKEN BURGER

SPICY BEAN BURGER (v)

MOVING MOUNTAINS PLANT BASED BURGER (vg)

All served in a toasted brioche bun, lettuce,

tomato, red onion, dill pickle, chips or fries

14.5 each

Add Cheese, Bacon

1.5 each

BEEHIVE HOTDOG or VEGAN HOT DOG

Bockwurst, fried onions, French's mustard & ketchup,

chips or fries

14

SIDES

Garlic bread, mixed leaf salad, buttered peas, seasonal veg, onion rings 3 each

PUDDINGS

CHEESECAKE OF THE DAY

Vanilla ice cream

8

THE BEEHIVE SUNDAE

Salted caramel ice cream, brownie pieces, biscoff sauce, cream

8

APPLE & BERRY CRUMBLE

Custard

8

ARTISAN CHEESE BOARD

Cheddar, stilton, brie, double gloucester, artisan biscuits,

chutney, celery, grapes

1 person 8

2 person 14

Table 18

STICKY TOFFEE PUDDING

Toffee sauce, salted caramel ice cream

8

AFFOGATO

Vanilla ice cream, double espresso

6.5

COFFEE & DARK CHOCOLATE TRUFFLES

7

ICE CREAM

Vanilla, chocolate, strawberry, salted caramel,

cherry, caramel & brownie, mint choc chip

2 per scoop

Disbes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- BAGUETTES & BAR SNACKS -

SERVED ON A BARRA GALLEGA BAGUETTE (RUSTIC SPANISH BAGUETTE) OR SOURDOUGH

ADD CHIPS OR FRIES 2

SPECIALITY

STEAK <i>Rocket, caramelised red onion</i>	10
'BIRDSEYE' FISH FINGER <i>Lettuce, tartare</i>	8
'REUBEN' <i>Pastrami, swiss cheese, russian dressing, sauerkraut, dill pickle</i>	9
'CUBAN' <i>Roast pork, ham, American mustard, swiss cheese, dill pickle</i>	9
AMERICAN GRILLED CHEESE <i>Swiss cheese & cheddar, sourdough bread</i>	9
'FRENCH DIP' <i>Roast beef, swiss cheese, sauteed onions, dipping beef gravy</i>	9

TRADITIONAL

B.L.T <i>Streaky bacon, lettuce & tomato</i>	8
BACON & BRIE <i>Cranberry sauce</i>	7.5
SAUSAGE <i>Red onion</i>	7
MEDITERRANEAN VEGETABLE <i>Pesto (v)</i>	7.5
CHEDDAR CHEESE <i>Pickle</i>	7
PRAWN <i>Marie Rose</i>	7.5

BAR SNACKS

BREAD & OLIVES

Mixed olives, breads & balsamic oil 6.5

NACHOS

Melted cheese, sour cream, salsa, guacamole, jalapenos 13
Add cajun chicken or bacon 3.5

CHUNKY CHIPS or FRIES

Add cheddar cheese 3.5
Add cheddar & bacon 1.5
2.5

WHITEBAIT

Tartare sauce 6

PIGS 'N' BLANKETS

6

BBQ CHICKEN WINGS

Ranch sauce 6.5

SPICY POTATO WEDGES

Bbq sauce 5.5

BREADED COD GOUJONS

Garlic mayo 6

MAC & CHEESE BITES

5.5

SCOTCH EGG

English mustard 3.5

SAUSAGE ROLL

Must chup 3.5

SHARERS & PLATTERS

MEAT PLATTER, sausage roll, pigs n blankets, bbq chicken wings, duck rilletes, scotch egg, spicy wedges 22

VEGETARIAN PLATTER, mac 'n' cheese bites, olives, brie bites, halloumi fries, spicy wedges, garlic bread 22

NIBBLES PLATTER, mac 'n' cheese bites, bbq chicken wings, brie bites, cod goujons, spicy wedges, olives 22

SLIDER PLATTER, 2 x beef burger sliders, 2 x cajun chicken sliders, fries, spicy wedges, onion rings 22

BAKED CAMEMBERT, garlic, white wine, rosemary, chutney, toasted sourdough 15.5

ARTISAN CHEESE BOARD, Cheddar, stilton, brie, double gloucester, artisan biscuits, chutney, celery, grapes 18

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