

# - 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**

2 per scoop

Vanilla, chocolate, strawberry, salted caramel,  
cherry, caramel & brownie, mint choc chip

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

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

## TRADITIONAL

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

## BAR SNACKS

<b>BREAD &amp; OLIVES</b> <i>Mixed olives, breads &amp; balsamic oil</i>	6.5	<b>PIGS 'N' BLANKETS</b>	6
<b>NACHOS</b> <i>Melted cheese, sour cream, salsa, guacamole, jalapenos</i> <i>Add cajun chicken or bacon</i>	13 3.5	<b>BBQ CHICKEN WINGS</b> <i>Ranch sauce</i>	6.5
<b>CHUNKY CHIPS or FRIES</b> <i>Add cheddar cheese</i> <i>Add cheddar &amp; bacon</i>	3.5 1.5 2.5	<b>SPICY POTATO WEDGES</b> <i>Bbq sauce</i>	5.5
<b>WHITEBAIT</b> <i>Tartare sauce</i>	6	<b>BREADED COD GOUJONS</b> <i>Garlic mayo</i>	6
		<b>MAC &amp; CHEESE BITES</b>	5.5
		<b>SCOTCH EGG</b> <i>English mustard</i>	3.5
		<b>SAUSAGE ROLL</b> <i>Must chup</i>	3.5

## SHARERS & PLATTERS

<b>MEAT PLATTER</b> , <i>sausage roll, pigs n blankets, bbq chicken wings, duck rillettes, scotch egg, spicy wedges</i>	22
<b>VEGETARIAN PLATTER</b> , <i>mac 'n' cheese bites, olives, brie bites, halloumi fries, spicy wedges, garlic bread</i>	22
<b>NIBBLES PLATTER</b> , <i>mac 'n' cheese bites, bbq chicken wings, brie bites, cod goujons, spicy wedges, olives</i>	22
<b>SLIDER PLATTER</b> , <i>2 x beef burger sliders, 2 x cajun chicken sliders, fries, spicy wedges, onion rings</i>	22
<b>BAKED CAMEMBERT</b> , <i>garlic, white wine, rosemary, chutney, toasted sourdough</i>	15.5
<b>ARTISAN CHEESE BOARD</b> , <i>Cheddar, stilton, brie, double gloucester, artisan biscuits, chutney, celery, grapes</i>	18

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