	STAR	Y MENU Ters		
GARLIC & TARRAGON MUSHROOMS	8.5	<b>DUCK RILLETTES</b>	uch	9
Toasted sourdough CHEF'S SOUP OF THE DAY	8.5	Cornichons, toasted sourdo. CHEF'S HUMMUS	ugh	9
Sourdough, butter CALAMARI	8	Garlic toasted hazelnuts, fi PRAWN & AVOCAD		8
Garlic aioli, lemon	9.5	Brown bread & butter, len	non	9.5
<b>CHEESE SOUFFLÉ</b> <i>Twice baked</i>	9.5	<b>CRISPY JACKFRUI</b> Spring onion, vegan garlic r	f <b>WINGS</b> nayo (vg)	8.5
CLASSIC CAESAR SALAD, lei	SAL/ ttuce. barmesar		8 / 14	39~
ADD Chicken	Ĩ		3.5	,
GOATS CHEESE & BEETRO	DOT SALA	<b>D</b> (v)	8 / 14	
SU	NDAY	LUNCH		
ROAST STRIPLOIN OF BEEF, Medium Rare HALF ROAST CHICKEN	17 16	SLOW ROASTED PO VEGETARIAN ROAS	. 0	16 16
BEEHIVE ULTIMATE SUN	DAY LUN	<b>CH,</b> Beef, Pork Loin, Chicken 1	Breast 19.50	
All Served with Roast Potatoes, Roast Carrots &	Parsnips, Savo	y Cabbage, Yorkshire Pudding, C	Gravy, Cauliflower & Broccoli.	
	MAI	NS		
<b>PIES</b> , mash, gravy Steak & ale	15.5	<b>TRIO OF SAUSAGES</b> Pork, cumberland, pork ぐ	; leek or vegetarian, mash, gravy	14
Chicken, ham & leek Butternut squash, mixed bean & cheese Vegan spicy cauliflower & spinach balti		<b>BEETROOT WELLI</b> Crushed new potatoes, green	<b>NGTON</b> beans, red wine sauce (vg)	16
CHICKEN KYIV Mash, tenderstem broccoli	18	<b>BEER BATTERED C</b> Chips, peas, tartare, lemon	COD	15.5
BEEF BOURGUIGNON Wholegrain mustard mash, roast carrots	16.5	<b>GRILLED TUNA</b> Herb roasted new potatoes, .	pinach, tomato & onion salsa	18
	ом тн	E GRILL		
BEEHIVE MIXED GRILL Pork sausage, rump steak, lamb chop, gammon, chips	22.5	BEEF BURGER CAJUN CHICKEN B SPICY BEAN BURGE	URGER ER (v) NS PLANT BASED BUF	RGER ()
<b>BEEHIVE HOTDOG or VEGAN HOTDOG</b> Bockwurst, fried onions, French's mustard & ketchup, chips or fries	14	All served in a toasted briocr tomato, red onion, dill pickle Add Cheese, Bacon	he bun, lettuce,	ach
	SID	ES		
Garlic bread, mixed leaf so	alad, buttered p	beas, seasonal veg, onion rings	3 each	
	PUDD	INGS		
CHEESECAKE OF THE DAY Vanilla ice cream	8	<b>STICKY TOFFEE PU</b> Toffee sauce, salted caramel		8
<b>THE BEEHIVE SUNDAE</b> Salted caramel ice cream, brownie pieces, biscoff sauce, cream	8	<b>AFFOGATO</b> Vanilla ice cream, double es	bresso	6.5
APPLE & BERRY CRUMBLE Custard	8	-	HOCOLATE TRUFFLES	<b>S</b> 7
ARTISAN CHEESE BOARD Cheddar, stilton, brie, double gloucester, artisan biscuits, chutney, celery, grapes 2 perso Table		<b>ICE CREAM</b> Vanilla, chocolate, strawber cherry, caramel & brownie,	2 per ry, salted caramel, mint choc chip	scoop
Dishes may contain nut/nut derivatives. Fish dishes may waiting staff about the ingredients in your meal before				-SC

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The Beehive, Montpellier

# -BAGUETTES & BAR SNACKS-

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

#### ADD CHIPS OR FRIES 2

### SPECIALITY

#### TRADITIONAL

<b>STEAK</b> Rocket, caramelised red onion	10	<b>B.L.T</b> Streaky bacon, lettuce c'∞ tomato	8
<b>'BIRDSEYE' FISH FINGER</b> Lettuce, tartare	8	BACON & BRIE Cranberry sance	7.5
<b>'REUBEN'</b> Pastrami, swiss cheese, russian dressing, sauerkraut, dill pickle	9	SAUSAGE Red onion	7
<b>'CUBAN'</b> Roast pork, ham, American mustard, swiss cheese, dill pickle	9	<b>MEDITERRANEAN VEGETABLE</b> Pesto (v)	7.5
AMERICAN GRILLED CHEESE Swiss cheese & cheddar, sourdough bread	9	<b>CHEDDAR CHEESE</b> Pickle	7
<b>'FRENCH DIP'</b> Roast beef, swiss cheese, sauteed onions, dipping beef gravy	9	<b>PRAWN</b> Marie Rose	7.5

2.95-	BAR S	NACKS	LODE
BREAD & OLIVES		PIGS 'N' BLANKETS	6
Mixed olives, breads & balsamic oil	6.5	<b>BBQ CHICKEN WINGS</b> Ranch sauce	6.5
NACHOS	( )	SPICY POTATO WEDGES	
Melted cheese, sour cream, salsa, guacamole, jalapenos Add cajun chicken or bacon	13 3.5	Bbq sance	5.5
5		<b>BREADED COD GOUJONS</b> Garlic mayo	6
CHUNKY CHIPS or FRIES Add cheddar cheese	3.5 1.5	5	
Add cheddar & bacon	2.5	MAC & CHEESE BITES	5.5
WHITEBAIT		<b>SCOTCH EGG</b> English mustard	3.5
Tartare sauce	6	SAUSAGE ROLL Must chup	3.5

395	SHARERS & PLATTERS		
	MEAT PLATTER, sausage roll, pigs n blankets, bbq chicken wings, duck rillettes, scotch egg, spicey wedges	22	Ş
	VEGETARIAN PLATTER, mac 'n" cheese bites, olives, brie bites, halloumi fries, spicey wedges, garlic bread	22	2
	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	

Dishes 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

f @Thebeehivecheltenham



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