- M E N U -

STARTERS

GARLIC & TARRAGON MUSHROOMS To asted sourdough	8.5	DUCK RILLETTES Cornichons, toasted sourdough	9
CHEF'S SOUP OF THE DAY Sourdough, butter	8	CHEF'S HUMMUS Garlic toasted hazelnuts, flat breads	8
CALAMARI Garlic aioli, lemon	9.5	PRAWN & AVOCADO COCKTAIL Brown bread & butter, lemon	9.5
STEAMED MUSSELS Garlic, cream & white wine sauce, sourdough	11 / 18	CRISPY JACKFRUIT WINGS Spring onion, vegan garlic mayo (vg)	8.5
	MAII	NS	
PIES, mash, gravy Steak & ale	15.5	TRIO OF SAUSAGES Pork, cumberland, pork & leek or vegetarian, mash, gravy	14
Chicken, ham & leek Butternut squash, mixed bean & cheese Vegan spicy cauliflower & spinach halti		BEETROOT WELLINGTON Crushed new potatoes, green heans, red wine sauce (vg)	16
PAN ROASTED LAMB RUMP Dauphinoise potato, asparagus, red wine sauce	21.5	BEER BATTERED COD Chips, peas, tartare, lemon	15.5
BBQ PORK RIBS Corn on the cob, fries 1/2 rack 10.5 / full is	rack 19.5	FISH OF THE DAY	18
CURRY OF THE DAY		GOATS CHEESE & BEETROOT SALAD (v)	8 / 14
Rice, Poppadom Add a Naan Bread	15.5 2.5		

FROM THE GRILL

80Z SIRLOIN Chips or fries, watercress	24	BEEF BURGER CAJUN CHICKEN BURGER	
80Z RIBEYE Chips or fries, watercress	26	LAMB BURGER MOVING MOUNTAINS PLANT BA	ASED BURGER (vg)
STEAK FRITES	19.95	All served in a toasted brioche bun, lettuce, tomato, red onion, dill pickle, chips or fries	14.5 each
Add side - grilled tomatoes, onion rings, sauteed mushrooms 3 each Add sauce - peppercorn, bearnaise, red wine jus, blue cheese 3 each		Add Cheese, Bacon	1.5 each
BEEHIVE MIXED GRILL Pork sausage, rump steak, lamb chop, gammon, chips	23	BEEHIVE or MOVING MOUNTAIN Bockwurst, fried onions, French's mustard & ke chips or fries	

SIDES

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

PUDDINGS

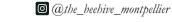
CHEESECAKE OF THE DAY Vanilla ice cream		8	TRIPLE CHOCOLATE BROWNIE	
THE BEEHIVE SUNDAE			Salted caramel ice cream	8
Ice cream, brownie pieces, biscoff sauce, cream		8	STICKY TOFFEE PUDDING	
VANILLA PANACOTTA			Toffee sauce, salted caramel ice cream	8
Strawberry coulis		8	AFFOGATO	
ADTICAN CHEESE DOADS			Vanilla ice cream, double espresso	6.5
ARTISAN CHEESE BOARD Cheddar, stilton, brie, double gloucester, artisan	hisquits		COFFEE & DARK CHOCOLATE TRUFFLES	7
chutney, celery, grapes	1 person	8		,
3' 3'8 I	1	14	ICE CREAM 2 per sco	ор
	Table	18	Vanilla, chocolate, strawberry, salted caramel, cherry, mint choc chip	

gammon, chips

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









-BAGUETTES & BAR SNACKS-

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

ADD CHIPS OR FRIES 2

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

K	295	BAR SI	NACKS ————	TOD:
3)	BREAD & OLIVES		PIGS 'N' BLANKETS	6.5
0	Mixed olives, breads & balsamic oil	6.5	BBQ CHICKEN WINGS Ranch sauce	6.5
	NACHOS		Kanch sauce	0.3
	Melted cheese, sour cream, salsa, guacamole, jalapenos	13	SPICY POTATO WEDGES	
	Add cajun chicken or bacon	3.5	Bbq sauce	6
	•		BREADED COD GOUJONS	
	CHUNKY CHIPS or FRIES	3.5	Garlic mayo	6
	Add cheddar cheese	1.5	MAC & CHEESE BITES	6
	Add cheddar & bacon	2.5	COOTOU FOO	
	Add Parmesan & truffle oil	3.5	SCOTCH EGG English mustard	3.5
	WHITEBAIT		SAUSAGE ROLL	
	Tartare sauce	6	Must chup	3.5
	BLACK PUDDING BON BONS	6.5	PEPPADEW BITES	6

78	SHARERS & PLATTERS	~	-CB
	MEAT PLATTER, sausage roll, pigs n blankets, bbq chicken wings, duck rillettes, scotch egg, spicey wedges	22	
	VEGETARIAN PLATTER, mac 'n" cheese bites, olives, jack fruit wings, halloumi fries, spicey wedges, garlic bread	22	7
	NIBBLES PLATTER, mac 'n' cheese bites, bbq chicken wings, black pudding bon bons, cod goujons, spicy wedges, olives	22	
	SLIDER PLATTER, $2 \times beef$ burger sliders, $2 \times cajun$ 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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