

# - MENU -

## STARTERS

<b>GARLIC &amp; TARRAGON MUSHROOMS</b> <i>Toasted sourdough</i>	8.5	<b>DUCK RILLETTES</b> <i>Cornichons, toasted sourdough</i>	9
<b>CHEF'S SOUP OF THE DAY</b> <i>Sourdough, butter</i>	8	<b>CHEF'S HUMMUS</b> <i>Garlic toasted hazelnuts, flat breads</i>	8
<b>CALAMARI</b> <i>Garlic aioli, lemon</i>	9.5	<b>PRAWN &amp; AVOCADO COCKTAIL</b> <i>Brown bread &amp; butter, lemon</i>	9.5
<b>STEAMED MUSSELS</b> <i>Garlic, cream &amp; white wine sauce, sourdough</i>	11 / 18	<b>CRISPY JACKFRUIT WINGS</b> <i>Spring onion, vegan garlic mayo (vg)</i>	8.5

## MAINS

<b>PIES, mash, gravy</b> <i>Steak &amp; ale</i> <i>Chicken, ham &amp; leek</i> <i>Butternut squash, mixed bean &amp; cheese</i> <i>Vegan spicy cauliflower &amp; spinach balti</i>	15.5	<b>TRIO OF SAUSAGES</b> <i>Pork, cumberland, pork &amp; leek or vegetarian, mash, gravy</i>	14
<b>PAN ROASTED LAMB RUMP</b> <i>Dauphinoise potato, asparagus, red wine sauce</i>	21.5	<b>BEETROOT WELLINGTON</b> <i>Crushed new potatoes, green beans, red wine sauce (vg)</i>	16
<b>BBQ PORK RIBS</b> <i>Corn on the cob, fries</i>	1/2 rack 10.5 / full rack 19.5	<b>BEER BATTERED COD</b> <i>Chips, peas, tartare, lemon</i>	15.5
<b>CURRY OF THE DAY</b> <i>Rice, Poppadom</i>	15.5	<b>FISH OF THE DAY</b>	18
<i>Add a Naan Bread</i>	2.5	<b>GOATS CHEESE &amp; BEETROOT SALAD (v)</b>	8 / 14

## FROM THE GRILL

<b>8OZ SIRLOIN</b> <i>Chips or fries, watercress</i>	24	<b>BEEF BURGER</b>	
<b>8OZ RIBEYE</b> <i>Chips or fries, watercress</i>	26	<b>CAJUN CHICKEN BURGER</b>	
<b>STEAK FRITES</b>	19.95	<b>LAMB BURGER</b>	
<i>Add side - grilled tomatoes, onion rings, sauteed mushrooms 3 each</i>		<b>MOVING MOUNTAINS PLANT BASED BURGER (vg)</b>	
<i>Add sauce - peppercorn, bearnaise, red wine jus, blue cheese 3 each</i>		<i>All served in a toasted brioche bun, lettuce, tomato, red onion, dill pickle, chips or fries</i>	14.5 each
<b>BEEHIVE MIXED GRILL</b> <i>Pork sausage, rump steak, lamb chop, gammon, chips</i>	23	<i>Add Cheese, Bacon</i>	1.5 each
		<b>BEEHIVE or MOVING MOUNTAINS HOT DOG</b> <i>Bockwurst, fried onions, French's mustard &amp; ketchup, chips or fries</i>	14

## SIDES

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

## PUDDINGS

<b>CHEESECAKE OF THE DAY</b> <i>Vanilla ice cream</i>	8	<b>TRIPLE CHOCOLATE BROWNIE</b> <i>Salted caramel ice cream</i>	8
<b>THE BEEHIVE SUNDAE</b> <i>Ice cream, brownie pieces, biscoff sauce, cream</i>	8	<b>STICKY TOFFEE PUDDING</b> <i>Toffee sauce, salted caramel ice cream</i>	8
<b>VANILLA PANACOTTA</b> <i>Strawberry coulis</i>	8	<b>AFFOGATO</b> <i>Vanilla ice cream, double espresso</i>	6.5
<b>ARTISAN CHEESE BOARD</b> <i>Cheddar, stilton, brie, double gloucester, artisan biscuits, chutney, celery, grapes</i>	1 person 8 2 person 14 Table 18	<b>COFFEE &amp; DARK CHOCOLATE TRUFFLES</b>	7
		<b>ICE CREAM</b> <i>Vanilla, chocolate, strawberry, salted caramel, cherry, mint choc chip</i>	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		TRADITIONAL	
<b>STEAK</b> <i>Rocket, caramelised red onion</i>	10	<b>B.L.T</b> <i>Streaky bacon, lettuce &amp; tomato</i>	8
<b>'BIRDSEYE' FISH FINGER</b> <i>Lettuce, tartare</i>	8	<b>BACON &amp; BRIE</b> <i>Cranberry sauce</i>	7.5
<b>'REUBEN'</b> <i>Pastrami, swiss cheese, russian dressing, sauerkraut, dill pickle</i>	9	<b>SAUSAGE</b> <i>Red onion</i>	7.5
<b>'CUBAN'</b> <i>Roast pork, ham, American mustard, swiss cheese, dill pickle</i>	9	<b>CHARGRILLED MEDITERRANEAN VEGETABLE</b> <i>Pesto (v)</i>	7.5
<b>AMERICAN GRILLED CHEESE</b> <i>Swiss cheese &amp; cheddar, sourdough bread</i>	9	<b>CHEDDAR CHEESE</b> <i>Pickle</i>	7
<b>'FRENCH DIP'</b> <i>Roast beef, swiss cheese, sauteed onions, dipping beef gravy</i>	9	<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>	6.5
<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> <i>Add Parmesan &amp; truffle oil</i>	3.5 1.5 2.5 3.5	<b>SPICY POTATO WEDGES</b> <i>Bbq sauce</i>	6
<b>WHITEBAIT</b> <i>Tartare sauce</i>	6	<b>BREADED COD GOUJONS</b> <i>Garlic mayo</i>	6
<b>BLACK PUDDING BON BONS</b>	6.5	<b>MAC &amp; CHEESE BITES</b>	6
		<b>SCOTCH EGG</b> <i>English mustard</i>	3.5
		<b>SAUSAGE ROLL</b> <i>Must chup</i>	3.5
		<b>PEPPADEW BITES</b>	6

### 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, jack fruit wings, halloumi fries, spicy wedges, garlic bread</i>	22
<b>NIBBLES PLATTER</b> , <i>mac 'n' cheese bites, bbq chicken wings, black pudding bon bons, 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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