

- SUNDAY MENU -

STARTERS

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

SUNDAY LUNCH

ROAST STRIPLOIN OF BEEF, Medium Rare	17	SLOW ROASTED PORK LOIN, Crackling	16
HALF ROAST CHICKEN	16	VEGETARIAN ROAST	16

BEEHIVE ULTIMATE SUNDAY LUNCH, Beef, Pork Loin, Chicken Breast 19.50

All Served with Roast Potatoes, Roast Carrots & Parsnips, Savoy Cabbage, Yorkshire Pudding, Gravy, Cauliflower & Broccoli.

MAINS

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

FROM THE GRILL

BEEHIVE MIXED GRILL <i>Pork sausage, rump steak, lamb chop, gammon, chips</i>	23	BEEF BURGER CAJUN CHICKEN BURGER LAMB BURGER MOVING MOUNTAINS PLANT BASED BURGER (vg)	
BEEHIVE or MOVING MOUNTAINS HOTDOG <i>Bockwurst, fried onions, French's mustard & ketchup, chips or fries</i>	14	<i>All served in a toasted brioche bun, lettuce, tomato, red onion, dill pickle, chips or fries</i>	14.5 each 1.5 each

SIDES

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

PUDDINGS

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

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

BAR SNACKS

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

SHARERS & PLATTERS

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

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