SUNDAY MENU-

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
_	SUNDAY		

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 Steak & ale Chicken, ham & leek	15.5	TRIO OF SAUSAGES Pork, cumberland, pork & leek or vegetarian, mash, gravy	14
Butternut squash, mixed bean & cheese Vegan spicy cauliflower & spinach balti		BEETROOT WELLINGTON Crushed new potatoes, green beans, 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 race	₹ 19.5	FISH OF THE DAY	18
CURRY OF THE DAY		GOATS CHEESE & BEETROOT SALAD (v)	8 / 14
Rice, Poppadom	15.5		
Add a Ñaan Bread	2.5		

FROM THE GRILL

BEEHIVE MIXED GRILL

Pork sausage, rump steak, lamb chop, 23 gammon, chips

BEEF BURGER

CAJUN CHICKEN BURGER LAMB BURGER

MOVING MOUNTAINS PLANT BASED BURGER (vg)

BEEHIVE or MOVING MOUNTAINS HOTDOG

Bockwurst, fried onions, French's mustard & ketchup, chips or fries

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

SIDES

14

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 Salted caramel ice cream	8
THE BEEHIVE SUNDAE		Suited curamet the tream	0
Ice cream, brownie pieces, biscoff sauce, cream	8	STICKY TOFFEE PUDDING	0
VANILLA PANACOTTA		Toffee sauce, salted caramel ice cream	8
Strawberry coulis	8	AFFOGATO	
ARTISAN CHEESE BOARD		Vanilla ice cream, double espresso	6.5
Cheddar, stilton, brie, double gloucester, artisan biscuit.	s,	COFFEE & DARK CHOCOLATE TRUFFLES	7
chutney, celery, grapes	1 person 8 2 person 14	ICE CREAM 2 per scoo	p
	Table 18	Vanilla, chocolate, strawberry, salted caramel, cherry, mint choc chip	-

Dishes may contain nut/nut derivatives. Fish dishes may contain hones. 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 VEGE Pesto (v)	TABLE 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

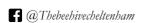
BAR SNACKS **BREAD & OLIVES** PIGS 'N' BLANKETS 6.5 Mixed olives, breads & balsamic oil 6.5 **BBQ CHICKEN WINGS** Ranch sauce 6.5 **NACHOS** SPICY POTATO WEDGES Melted cheese, sour cream, salsa, guacamole, jalapenos 13 Bbq sauce 3.5 Add cajun chicken or bacon **BREADED COD GOUJONS** Garlic mayo **CHUNKY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

SHARERS & PLATTERS

	16 (S)
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
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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