

The Beehive, Montpellier
SUNDAY MENU

STARTERS

GARLIC & TARRAGON MUSHROOMS
Toasted Sourdough 8.5

CHEF'S SOUP OF THE DAY
Sourdough, butter 8

CALAMARI
Garlic aioli, lemon 9.5

STEAMED MUSSELS
Garlic, cream & white wine sauce, sourdough 11 | 18

CHICKEN LIVER PARFAIT
Chutney, toasted sourdough 9

CHEF'S HUMMUS
Garlic toasted hazelnuts, flat breads 8.5

PRAWN & AVOCADO COCKTAIL
Brown bread & butter, lemon 9.5

CRISPY JACKFRUIT WINGS
Vegan garlic mayo (vg) 9

SUNDAY LUNCH

28 DAY AGED STRIPLOIN OF BEEF
Served medium rare 18.5

HALF ROAST CHICKEN 17.5

SLOW ROAST PORK LOIN 17

VEGETARIAN ROAST
Choice of vegetarian pie or vegetarian sausages 16

BEEHIVE ULTIMATE SUNDAY LUNCH
Beef, Pork Loin, Chicken Breast 21

CAULIFLOWER CHEESE TO SHARE 4.5

All served with Roast Potatoes, Roast Carrots, & Parsnips, Savoy Cabbage, Yorkshire Pudding, Gravy, Seasonal Vegetables

MAINS

PIES
Steak & Ale | Chicken, Ham & Leek | Cauliflower & Spinach Balti (vg) |
Butternut Squash, Mixed Bean & Cheese
Served with mash & gravy 15.5

PAN ROASTED LAMB RUMP
Dauphinoise potato, asparagus, red wine sauce 22.5

CURRY OF THE DAY
Rice, poppadom 16
Add a Naan 2.5

TRIO OF SAUSAGES
Pork, cumberland, pork & leek or vegetarian, mash, gravy 14.5

BEER BATTERED COD
Chips, tartare sauce, lemon 15.5
Add peas 1.5 | Add curry sauce 2

FISH OF THE DAY 18

GOATS CHEESE & BEETROOT SALAD (v) 8 | 14

FROM THE GRILL

BEEHIVE MIXED GRILL
Pork sausage, rump steak, lamb chop, gammon, chips 26.5

BEEHIVE HOTDOG
Bockwurst, fried onions, mustard & ketchup, chips or fries 14.5

**BEEF BURGER | CAJUN CHICKEN
MOVING MOUNTAINS (vg)**
All served with a toasted brioche style bun, lettuce, tomato, red onion,
dill pickle, chips or fries 1.5 Each
Add Cheese | Bacon 1.5 Each

SIDES

Garlic Bread | Mixed Leaf Salad | Buttered Peas | Seasonal Veg | Onion Rings 3 Each

PUDDINGS

CHEESECAKE OF THE DAY
Vanilla ice cream 8

THE BEEHIVE SUNDAE
Ice cream, brownie pieces, biscoff sauce, cream 9

CRUMBLE OF THE DAY
Custard 8

ARTISAN CHEESE BOARD
Cheddar, stilton, brie, double Gloucester, artisan biscuits, chutney,
celery, grapes
1 Person 8 | 2 Person 14 | Table 18

CHOCOLATE FONDANT
Vanilla ice cream 9

STICKY TOFFEE PUDDING
Toffee sauce, salted caramel ice cream 8

AFFOGATO
Amaretti biscuits, vanilla ice cream, double espresso 7

DARK CHOCOLATE TRUFFLES & COFFEE 7

ICE CREAM
Vanilla | Chocolate | Strawberry | Salted Caramel
Mint Choc Chip | 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 12.5% discretionary gratuity is added to all tables.

The Beehive, Montpellier
BAGUETTES & BAR SNACKS

SERVED ON A BARRA GALLEGA BAGUETTE (RUSTIC SPANISH BAGUETTE) OR SOURDOUGH BREAD
ADD CHIPS OR FRIES £2

SPECIALITY

STEAK

Rocket, caramelised red onion 10

'BIRDSEYE' FISH FINGER

Lettuce, tartare sauce 8.5

'REUBEN'

Pastrami, Swiss cheese, Russian dressing, sauerkraut, dill pickle 9.5

'CUBAN'

Roast Pork, ham, French's mustard, swiss cheese, dill pickle 9.5

AMERICAN GRILLED CHEESE

Swiss cheese & cheddar, sourdough bread 9

'FRENCH DIP'

Roast beef, swiss cheese, sautéed onions, dipping beef gravy 9.5

TRADITIONAL

B.L.T

Streaky bacon, lettuce, & tomato 8

BACON & BRIE

Cranberry sauce 8

SAUSAGE

Red onion 7.5

CHARGRILLED MEDITERRANEAN VEGETABLE

Pesto (v) 7.5

CHEDDAR CHEESE

Pickle 7

PRAWN

Marie rose sauce 8

BAR SNACKS

BREAD & OLIVES

Mixed olives, sourdough bread & balsamic oil 6.5

NACHOS

Melted cheese, sour cream, salsa, guacamole, jalapeños 13
Add cajun chicken or bacon 3.5

CHUNKY CHIPS | FRIES 3.5

Add cheddar cheese 1.5
Add cheddar cheese & bacon 2.5
Add parmesan & truffle oil 3.5

WHITEBAIT

Tartare sauce 6.5

GARLIC & PARSLEY DOUGH BALLS

Vegan mayo (vg) 6.5

CHINESE STYLE CRISPY PORK BELLY BITES 7

PIGS 'N' BLANKETS 6.5

BBQ CHICKEN WINGS

Ranch Sauce 7

SPICY POTATO WEDGES

Bbq sauce 6.5

BREADED COD GOUJONS

Garlic Mayo 6.5

MAC & CHEESE BITES 6.5

SCOTCH EGG

English mustard 4

SAUSAGE ROLL

Must chup 4

SHARERS & PLATTERS

MEAT PLATTER

Sausage rolls, pigs n blankets, bbq chicken wings, chicken liver parfait, scotch egg, spicy wedges 24

VEGETARIAN PLATTER

Mac n cheese bites, olives, jack fruit wings, garlic & parsley dough balls, spicy wedges, spinach bites 24

NIBBLES PLATTER

Mac n cheese bites, bbq chicken wings, chinese style crispy pork belly bites, cod goujons, spicy wedges, olives 24

SLIDER PLATTER

2 beef burger sliders, 2 cajun chicken sliders, fries, spicy wedges, onion rings 24

BAKED CAMEMBERT

Garlic, rosemary, chutney, toasted sourdough 16

ARTISAN CHEESE BOARD

Cheddar, stilton, brie, double gloucester, artisan biscuits, chutney, celery, grapes 18

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