

THE BEEHIVE MONTPELLIER | MENU

SNACKS

Sourdough baguette, salted butter (V) – £5
Mixed olives, herb dressing (VG, GF) – £5
Pork pie, cornichons, piccalilli – £6
Black pudding sausage roll, apple sauce – £6
Honey & rosemary glazed pigs in blankets (GF) – £8

SHARERS

Hummus, crudités, chickpeas, bitter leaves, sourdough bread (VG) – £12
Whole baked Camembert, red onion jam, sourdough baguette (V) – £15
Charcuterie: ham terrine, cornichons, piccalilli, sourdough bread – £18

BAGUETTES (Lunchtimes only)

Mature cheddar, lettuce, tomato, pickle, mayonnaise (V) – £9
Fish fingers, lettuce, cucumber, tartare sauce – £10
"BLT" bacon, lettuce, tomato, garlic mayonnaise – £12
"French Dip": roast beef, caramelised onions, cheddar, horseradish, gravy – £12

STARTERS

Slow-roast tomato soup, cheddar, croutons, salsa verde (V) – £8
Welsh rarebit on sourdough toast, tomato chutney (V) – £9
Ham hock terrine, piccalilli, cornichons, sourdough toast – £10
Paprika-fried crispy squid, garlic mayonnaise – £11
Prawn cocktail, Bloody Mary dressing, bread & butter – £11

MAINS

Fish of the day – Market price
Caesar salad, lettuce, anchovies, sourdough croutons, Parmesan – £14 (Add chicken £4)
Three pork sausages, mashed potato, crispy onions, onion gravy – £16
Chef's pie of the week, mashed potato, red wine gravy – £16
Cheeseburger, lettuce, tomato, mayonnaise, relish, skinny fries, brioche bun – £16 (Add bacon £3)
Honey-glazed gammon, two fried eggs, thick-cut chips, piccalilli (GF) – £16
Sweet potato, cauliflower & coconut curry, basmati rice, spiced poppadom (VG, GF) – £17
Beer-battered haddock, thick-cut chips, crushed peas, lemon, tartare sauce – £18
Ploughman's: ham terrine, cheddar, Stilton, pork pie, pickles, chutney, baguette & butter – £20
Calf's liver & bacon, crisp sage, mashed potato, melted onions, red wine jus (GF) – £22
'Steak Frites', skinny fries, garlic-parsley butter (GF) – £22

SIDES – £4.50 each

Skinny fries (VG, GF) | Thick-cut chips (VG, GF) | Sweet potato wedges (VG, GF) | Onion rings (V)
Green beans (VG, GF) | Minted peas (VG, GF) | Mixed leaf salad (VG, GF)

DESSERTS

Chocolate brownie, salted caramel ice cream (V) – £9
Vanilla cheesecake, berry compote, Biscoff crumb (V) – £9
Sticky toffee pudding, vanilla ice cream (V) – £9
Apple crumble, with ice cream or custard (V) – £9
Ice creams: vanilla, chocolate, salted caramel (V, GF) – £3 per scoop
Sorbets: lemon, raspberry, mango (VG, GF) – £3 per scoop
Cheese selection: Stilton, cheddar, Brie, chutney, celery, grapes, crackers (V) – £14

| PLEASE ORDER FOOD & DRINKS AT THE BAR |

Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

All food is prepared in kitchens where allergens, including nuts, are present.

Some dishes may contain small bones. Please speak to a member of staff about any allergies or dietary requirements before ordering.

A full allergen matrix is available on request.

A discretionary 12.5% service charge will be added to your bill.

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