Warm ciabatta & butter 3.75

The Beehive

Main Menu

SMALL PLATES

Soup of the Day, *freshly prepared with seasonal ingredients & toasted ciabatta* 7.50 (gf on request)
Chicken Liver Parfait, *red onion chutney and toasted brioche* 9.00 (gf on request)
Bubble & Squeak, *crisp bacon, soft-poached egg & hollandaise sauce* 8.50
Crispy Salt & Pepper Squid, *with lemon & garlic aioli* 9.50
Creamy Mushrooms on Toast, *sauteed chestnut mushrooms on toasted brioche* 8.50 (vg/gf on request)

MAINS

Beehive Smoked 5oz Angus Beef Cheeseburger 18.50
beef patty with truffle mushrooms, melted cheese & chunky chips
(add bacon 2.00 add an extra patty 4.50) gf on request

Beehive Queen Bee Burger 15.50
plant based patty, burger sauce, gem lettuce, tomato, pickled pink onions gherkin & skin on chips (v/vg/gf on request)

Beer Battered Fish & Chips *18.00*
served with our chunky chips, mushy peas, tartar sauce & charred lemon (gf/dairy free on request)

Chicken Ballotine *23.50*
filled with spinach, roasted red pepper & ricotta, with French beans & creamy mushroom sauce

10oz Sirloin Steak 25.50
balsamic vine tomatoes, buttered chestnut mushrooms, skinny chips,
choice of garlic butter or peppercorn sauce (gf/dairy free on request)

Slow-Cooked Venison & Ale Pie 22.50
pumpkin puree, green beans & sauce grand veneur

Pea & Mint Risotto 17.50
creamy arborio rice with peas, fresh mint, lemon & vegetarian hard cheese

PUB CLASSICS *(served with creamy mash, rich onion gravy, vegetarian onion gravy also available)*

Steak & Kidney Pie, *tender beef & kidney in rick gravy beneath golden pastry* 18.50
Chicken & Mushroom Pie, *tender chicken with a creamy sauce beneath golden pastry* 18.00
Creamy Leek & Mushroom Pie, *creamy leeks & mushrooms beneath golden pastry* 17.50 (vg)
Bangers & Mash, *locally sourced hearty pork sausages over a golden buttery mash* 16.50
Calf's Liver & Bacon, *pan-seared calf's liver with crisp bacon* 19.50

Sides- 5.00

Skin on Fries (v)
Chunky Chips (v)
Beer Battered Onion Rings (v)
Butter Green Vegetables (vg/gf)
Green Salad with toasted pumpkin seeds & balsamic vinegar (v/gf)
Cheesy Chips (vg) +£1.50
Sweet Potato Fries (vg)

PUDDINGS

Sticky Toffee Pudding *butterscotch sauce with custard or vanilla ice cream (v)* 8.50
Traditional Apple Crumble *served with custard or vanilla ice cream (v)* 8.00
White Chocolate Mousse *silky mousse with passion fruit, coconut crumble & fresh berries (v)* 9.00
Cheese Board 12.50
a selection of 3 cheeses served with seasonal accompaniments, crackers & chutney
add a glass of fuller ruby port 3.50

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan (gf) gluten free. Feeling 'tip top' after your dining experience with us? We have proposed a 12.5% discretionary service charge onto your bill, and all of this will be shared equally.