

Main Menu

SMALL PLATES

Baked Camembert , <i>toasted ciabatta, onion chutney & candied walnuts</i>	13.95 (v/gf on request)
Smoked Mackerel Pate , <i>toasted ciabatta</i>	8.50 (gf on request)
Slow-cooked Beef Ragu Arancini , <i>with pancetta</i>	9.00
Burrata & Prosciutto , <i>rocket & honey glazed figs</i>	10.00 (v/gf on request)
Cured Salmon Gravalax , <i>chive emulsion, lemon puree, horseradish crème fraiche, pickled cucumber & sourdough</i>	13.95 (gf on request)
Gamberoni in Lemon & Garlic , <i>toasted ciabatta</i>	10.95 (gf on request)
Goats Cheese Mousse , <i>with heritage beetroot, apple and candied walnuts</i>	9.50 (v)

MAINS

Beehive Smashed 5oz Angus Beef Cheeseburger <i>beef patty, burger sauce, gem lettuce, tomato, pickled pink onions, gherkin & skin on chips</i> <i>(add bacon 2.00 add an extra patty 4.50) gf on request</i>	18.50
Beehive Queen Bee Burger <i>plant based patty, burger sauce, gem lettuce, tomato, pickled pink onions gherkin & skin on chips (v/vg/gf on request)</i>	15.50
Beer Battered Fish & Chips <i>served with our chunky chips, mushy peas, tartar sauce & charred lemon (gf/dairy free on request)</i>	17.00
Beef Short Rib <i>served on horseradish creamed mash & red wine sauce</i>	16.50
Chicken Schnitzel Caesar Salad <i>breaded chicken escalope, baby gem, parmesan, anchovies & classic caesar dressing</i>	15.50
Tuna Nicoise Salad <i>baby new potatoes, boiled egg, baby gem lettuce, green beans, anchovies & french vinaigrette</i>	16.50
Superfood Salad <i>Quinoa, butternut squash, new potatoes, pomegranate, avocado, tender stem broccoli, spinach & citrus dressing</i> <i>(add chicken 4.00 add halloumi – 3.50)</i>	15.50
8oz Sirloin Steak <i>skinny chips, choice of garlic butter or peppercorn sauce (gf/dairy free on request)</i>	22.95
Fish of the Day <i>please ask a staff member for the catch of the day (gf)</i>	Market Price
Spaghetti Carbonara <i>guanciale, egg & pecorino</i>	15.50
Spaghetti al Limone <i>lemon, lemon zest, garlic, olive oil, parmesan (v)</i>	13.50
Crab Ravioli <i>With ricotta cheese served in a caper beurre blanc sauce</i>	22.00

Sides- 4.50

Skin on Fries (vg/gf)	Chunky Chips (vg/gf)	
Mixed Leaf Salad (vg)	Mixed Vegetables (vg)	Garlic Cheese Ciabatta (v)

PUDDINGS

Crème Brulee (v)	8.50
Dark Chocolate Bomb <i>chocolate mousse, chocolate brownie, vanilla ice cream & toffee sauce (v)</i>	9.50
Baked Basque Cheesecake (v)	7.50
Mango Mousse with Raspberry Coulis (v)	9.00
Cheese Board <i>a selection of 3 cheeses served with fig, crackers & chutney</i> <i>add a glass of fuller ruby port 3.50</i>	15.00