The Beehive

Sunday 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)

Roasts all served with Yorkshire pudding, cauliflower cheese, seasonal vegetables, garlic & rosemary roast potatoes & gravy (vegetable gravy also available)

Vegetable Wellington (vg)	
Puff pastry, potato, mushrooms, sweet potato, broccoli, chickpeas, onion & courgette	19.00
Whole Lemon & Herb Roasted Chicken for two to share with pigs in blankets	45.00
Windsor Farm Spring Lamb Henry for two to share 12 hours slow cooked	58.00
Roast Topside of Beef (served rare)	26.00
Half Lemon & Herb Chicken with pigs in blanket	23.00
Deboned, Rolled Lamb Shoulder *(alternate Sundays, please ask for availability)*	26.00
Slow Roasted Pork Belly *(alternate Sundays, please ask availability)*	23.00

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)	

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

Selection of Ice Cream	5.95
Chocolate, vanilla, strawberry	
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.