

# The Beehive

## Sunday Menu

### SMALL PLATES

Roasted Tomato & Garlic Soup, <i>toasted ciabatta</i>	8.00 (vg/gf on request)
Baked Camembert, <i>toasted ciabatta, onion chutney</i>	13.95 (v/gf on request)
Smoked Mackerel Pate, <i>toasted ciabatta</i>	8.50 (gf on request)
Wild Mushroom Arancini, <i>buffalo mozzarella</i>	8.50 (v)
Burrata & Prosciutto, <i>rocket &amp; honey glazed figs</i>	10.00 (v/gf on request)
Marinated Nocellara & Kalamata Olives	5.00 (vg)
Gamberoni in Lemon & Garlic, <i>toasted ciabatta</i>	10.95 (gf on request)

*Roasts all served with Yorkshire pudding, cauliflower cheese, seasonal vegetables, garlic & rosemary roast potatoes & gravy*

### Vegetable Wellington (vg)

<i>Puff pastry, potato, mushrooms, sweet potato, broccoli, chickpeas, onion &amp; courgette</i>	19.00
Whole Rotisserie Chicken for two to share pigs in blankets	45.00
Windsor Farm Spring Lamb Henry for two to share 12 hours slow cooked	58.00
Windsor Farm Beef (served rare)	26.00
Half Rotisserie Chicken, pigs in blanket	23.00
Deboned, Rolled Lamb Shoulder ( <i>alternate Sundays, please ask for availability</i> )	26.00
Slow Roasted Shoulder of Pork ( <i>alternate Sundays, please ask availability</i> )	23.00

### Mains

Beehive Cheeseburger	16.50
<i>beef patty, burger sauce, gem lettuce, tomato, pickled pink onions, gherkin &amp; skin on chips (add bacon 2.00)</i>	
Fish of the Day	22.00

### Puddings

Passion Fruit Mousse (v)	7.00
Baked Basque Cheesecake (v)	7.00
Limoncello Tiramisu (v)	8.50
Chocolate Fondant & Clotted Cream (v)	9.00
Selection of Ice Cream	5.95
<i>Chocolate, vanilla, strawberry</i>	
Cheese Board	15.00
<i>a selection of cheese served with fig, crackers &amp; chutney</i>	
<i>add a glass of fuller ruby port 3.50</i>	