



# HIVE

BAR & KITCHEN

## Sunday Lunch Menu

24/3/2024

Leek & potato soup, chive oil, sourdough **8** (DFO/GFO)

Korean style beef rib croquettes, gochujang aioli **9**

Baked halloumi, red pepper & smoked paprika puree, toasted pine nuts, honey, chilli flakes **8.5** (GFO)

300g mussels, Thai green curry sauce, sourdough **9.5** (GF)

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Slow cooked Welsh beef brisket, Yorkshire pudding, gravy **18** (DFO/GFO)

Roast Welsh belly pork, sage & onion stuffing, crispy crackling, cider gravy **18** (DFO/GFO)

Chestnut roast, caramelised onion & mustard gravy **17** (vegan)

***The above served with roasted carrots, parsnips & potatoes, mash, greens & cauliflower cheese***

Panfried seabream fillet, lemon & pea velouté, samphire, crispy prosciutto **20** (GF/DF)

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Tonka bean blondie, Chocolate honey ice cream **9** (GF)

Spiced pineapple sponge, vanilla poached pineapple,  
spiced rum crème anglaise (DFO)). **9**

Lemon & poppy seed financier, rhubarb compote,  
almond granola, honey vanilla ice cream **9**

Kinder bueno sundae **9** (GFO)

Hazelnut crunch sundae **8.5** (GFO)

Affogato **6.5** (GF)

Hive Honey ice cream (GFO)  
Single **3.5** | Double **4.9** | Triple **6**

### Children Menu

Beef, Yorkshire pudding, gravy, carrots, parsnips  
mash, green veg **8** (DFO/GFO)

Roast pork, stuffing, carrots, parsnips, mash,  
gravy, veg **8** (DFO/GFO)

Beef burger, roast potatoes **7** (DFO/GFO)

Cheese & tomato flatbread pizza **6**

*Please ask a member of staff if you have any special dietary requirements*