HIVE
BAR & KITCHEN

BWYDLEN | MENU

NIBBLES & LIGHT BITES

Crusty baguette, olive oil & aged balsamic **4.5** (DF/GFO)

Garlic & chilli olives **5.5** (DF/GFO/VEGAN)

Warm flatbread, hummus,
pomegranate & chermoula **7** (DF/GFO/VEGAN)
Extra flatbresad **2**

Warm flatbread, garlic & aubergine dip, olive oil,
Ras el Hanout pinenuts **8** (DF/GFO/VEGAN)
Extra flatbread **2**

Soup of the day, crusty bread **9**

Chorizo & king prawns,
garlic & chilli butter, crusty bread **13** (GFO)

Scottish Smoked salmon Bruschetta
pickled beetroot, dill yoghurt, wasabi crumb **11** (GFO)

Crispy halloumi, hot honey roast fig, rocket, zaatar **9** (GF)

Cod goujons, aioli, salsa verde **9.5** (DF/GFO)

Spiced duck bon bons,
lime wasabi mayo, sesame wasabi seasoning **9.5** (DF)

Breaded whitebait, spiced marie rose sauce **9.5** (DF)

Welsh rarebit on toasted sourdough, chilli jam **8.5**

Roasted beetroot, burrata, crispy chilli oil, hot honey,
pistachios, toasted flatbread **13** (GFO)

HFC - Hive Fried Chicken **10.5**
Pick a sauce:
Korean BBQ sauce, chilli crisp, chives
Honey mango sauce, chives (GFO)
Buffalo sauce & ranch, chives

FOCCACIA SANDWICHES

available lunchtime only 12-3

Burrata, aleppo butter, nduja & rocket **12** (GFO)

Turkey, melted brie, cranberry sauce, crispy serrano ham,
stuffing mayo, rocket, crispy onions **12**

Halloumi, Serrano ham, plum chutney & rocket **10.5** (GFO)

Beef tomatoes, chilli jam,
applewood smoked cheddar, lettuce **9.5** (DFO/GFO/VEGAN AVAILABLE)

Fried chicken, marinara sauce, mozzarella, pesto mayo,
rocket **11** (GFO)

Soup & sarnie – add a small bowl of soup to go with your sandwich **5**

BURGERS

Hive Welsh beef burger,
double smashed patty, Welsh cheddar, lettuce, tomato, crispy onions, gherkins, burger sauce, salted chips **19** (DFO/GFO)

Crispy Fried chicken burger,
Fried Chicken, Cacio e pepe mayo, lettuce, tomato, crispy onions, salted chips **19** (GFO)

Grilled lemon & herb marinated chicken, rocket
apple chutney, smoked applewood cheddar, maple mustard mayo, salted chips **19** (DFO/GFO

The Grinch
Welsh beef burger, melted brie, sage & onion mayo,
=caramelised onion & cranberry jam, pigs in blankets, crispy onions, salted chips **20** (GFO / DFO)

Sundried tomato, spinach & lentil burger
Sriracha mayo, lettuce, gherkins, tomato, crispy onions,
salted chips **18** (GFO/vegan optional)

MAINS

Fish & chips
crushed minted peas, tartare sauce **19.5** (DF/GFO)

Panfried seabream, romesco, tenderstem broccoli,
crispy capers, basil oil **25** (GF/DF)

Chicken, smoked bacon, cider & leek pie
buttered mash, tenderstem broccoli **19**

Roast Welsh turkey, bubble & squeak, pigs in blanket,
sage & onion stuffing, turkey gravy **19**

Dry aged Oriel Jones 8oz Welsh sirloin
onion rings, salted chips, peppercorn sauce **33** (GF/DFO)

Welsh Beef & Ale stew, roast garlic mash, sticky red cabbage,
parmesan pastry tuille **23** (GF)

Roasted vegetable tart
aubergine puree, tenderstem broccoli, spiced pinenuts **19**
(vegan)

Beetroot & butternut squash wellington, sauteed spinach,
puy lentils, caramelised onion gravy **20**

Sides

Seasoned chips **5.5** (DF/GF)

Paprika dusted sweet potato fries **6** (GF/DF)

Parmesan, truffle & rosemary salted chips **6.5** (GF)

Truffle parmesan mash, crispy onions **6** (DFO/GFO)

Onion rings **5** (DF / VEGAN)

Preserved lemon dressed tenderstem broccoli, garlic panko **5**
(DF/GF)

Rocket & parmesan, aged balsamic dressing **5** (GFO)

Braised hispi cabbage, herb & garlic sour cream, chilli crisp **5**
(DF/GF)

Please inform us of any dietary requirements.
Allergen information available on request