

## BURGERS

### 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 flatbread **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,  
horseradish crème fraîche, crostinis, micro herbs **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)

Moules, crusty bread **13** (GFO)

**Pick a sauce:**

Marinière or nduja butter sauce

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)

Slow cooked beef brisket, caramelised onion jam,  
Welsh rarebit & 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**

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,  
cacio e pepe mayo, lettuce, tomato, crispy onions,  
salted chips **19** (GFO)

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

Beef burger, Welsh cheddar, crispy onions, rocket, onion rings,  
peppercorn mayo, salted chips **19** (GFO / DFO)

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

## MAINS

Fish & chips **19.5** (DF/GFO)

crushed minted peas, tartare sauce

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

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

Bistro rump steak,  
mash, brown butter wild mushrooms, red wine sauce **23** (GF)

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

Confit duck leg,  
braised hispi cabbage, herb risotto,  
roasted garlic & balsamic dressing **26** (GF)

Moules frites **23** (GFO)

**Pick a sauce:**

Marinière or nduja butter sauce (DF)

Wild mushroom risotto, crispy onions,  
parmesan, thyme oil **18** (GFO/DFO)

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

## 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)