



HIVE

BAR & KITCHEN

SAMPLE SUNDAY LUNCH MENU

Butternut squash, chilli & coconut soup, crusty bread **8** (DF/GFO)

Fried chicken, hot honey mango sauce **8** (DF/GFO)

Garlic & chorizo prawns, tempranillo reduction, crusty sourdough **11** (DF/GFO)

Thai cod & salmon fishcakes, sweet chilli sauce **8.5**

Slow cooked Welsh beef brisket, Yorkshire pudding, gravy **18.5** (GF/DFO)

Roast Welsh pork, sage & onion stuffing, cider gravy **18** (GF/DFO)

Chestnut roast, caramelised onion & mustard gravy **16.5** (vegan)

All of the above served with roasted carrots, parsnips & potatoes, mash, greens & cauliflower cheese

Panfried seabream fillet, sauteed potatoes, tender stem, dill hollandaise **24** (GF/DFO)

Vanilla baked yoghurt, lemon curd, blackberry compote, honey blackcurrant sorbet, dark chocolate crumb **9**

Sticky toffee pudding, salted caramel sauce, honey vanilla ice cream **8.5**

Affogato **7**

Chocolate brownie sundae **9**. (GFO)

Hive Honey ice cream
Single **3.7** | Double **4.9** | Triple **6**

Children's Menu

Beef, Yorkshire pudding, roasted carrots, parsnips and potatoes, mash, green veg, gravy **8**

Roast pork, stuffing, roasted carrots, parsnips and potatoes, mash, green veg, gravy, **8**

Beef burger, roast potatoes **7**

Cheese & tomato flatbread pizza **7**

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