



SAMPLE SUNDAY LUNCH MENU

Roasted parsnip and honey soup, sourdough **8** (DF/GFO)

Hive Fried Chicken Honey mango sauce (GF) **8.5**

Spiced duck bon bons, hoisin sauce **8**

Smoked salmon, horseradish crème fraiche, crostinis, watercress **9.5** (GFO)

Cod goujons, aioli, salsa verde **8** (DF/GFO)

Slow cooked Welsh beef brisket, Yorkshire pudding, red wine gravy **17** (GF/DFO)

Welsh belly pork, sage & onion stuffing, cider gravy **16.5** (GFO/DFO)

Beetroot and butternut squash wellington, caramelised onion gravy **16** (vegan)

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

Tandoori spiced panfried seabream fillet, saag aloo, coconut curry sauce, smashed poppadum **24** (GF/DF)

Extras: Cauliflower cheese **4** | buttered tenderstem broccoli **4** | Yorkshire pud **1** | Gravy **FREE**

Sticky toffee pudding,
honey vanilla ice cream, toffee sauce **9**

Cranberry & orange blondie,
honey white chocolate & cranberry ripple ice cream,
white chocolate sauce **9**

Affogato **8**

Dubai Style Chocolate **9.5**
Honey pistachio & chocolate ice cream,
chocolate sauce, candied pistachio crumb, cream

Biscoff Sundae **9.5**
Honey Biscoff & vanilla ice cream,
Biscoff crumb, Biscoff sauce, cream

Children's Menu

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

Belly pork, roasted carrots, parsnips and
potatoes, mash, green veg **8**

Beef burger, roast potatoes **7**

Welsh mature cheddar mac 'n' cheese **7**

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