



HIVE

BAR & KITCHEN

Easter Sunday Lunch Menu

31/3/2024

Spiced butternut squash & sage soup sourdough **8** (DFO/GFO)

Smoked mackerel pâté, pickled cucumber, crostinis **8.5** (GFO)

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

Crispy buttermilk fried chicken, bourbon bbq glaze, chives, crispy shallots **9** (GFO)

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)

Slow roast leg of Welsh lamb, minted gravy **19** (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)

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

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

Baked chocolate mini egg cheesecake **6**

Chocolate brownie & mini egg 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