

COCKTAILS

15

Candy Queen

Belvedere vodka, mountain honey, acorn/seedip aromatic, cranberry juice, orange and elderflower tonic

Nutty Naughty Bee

Beefeater gin, chestnut honey, lemon juice, tonka bitter

Old Buckwheat Fashioned

Havana 7 rum, buckwheat honey, Abbott's bitter, Hennessy Cognac, orange bitter

Bee Natural

Hennessy VS, lavender honey, cranberry juice, absinthe, prosecco

Mimosa

Prosecco, orange juice

Aperol Spritz

Aperol, prosecco, soda water

NON-ALCOHOLIC COCKTAILS

9

Lavender Fields

Lavender honey, Seedlip garden, grapefruit juice, ginger ale



Jars of honeys

from 13.50

Acacia & Gold, Chestnut, Mountain, Rosemary, Lavender, Linden, Rhododendron, Forest, Buckwheat, Heather, Fir tree, Bee Pollen, Selfridges' Hives honey

GF Gluten Free DF Dairy Free NF Nut Free

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters station, or your waiter can bring you a copy.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.

CHAMPAGNE

Gl 125ml / Btl

Veuve Clicquot Yellow Label Brut 17 / 90

Veuve Clicquot Rose 19 / 102

Veuve Clicquot La Grande Dame 210

Ruinart Blanc de Blancs 145

Krug Grand Cuvée 295

Dom Pérignon, Plénitude Deuxième P2 945

WHITE WINES

Gl 175ml / Btl

Verdejo, Marques de Arviza 12.50 / 48
Rueda, Spain 2021

Sauvignon Blanc, Domaine de Mont Auriol 14 / 52
Languedoc, France 2022

Gavi DI Gavi, Magda Pedrini 18.5 / 68
Piedmont, Italy 2022

Ladoix White, Domaine de Nudant 140
Burgundy, France 2021

RED WINES

Gl 175ml / Btl

Montepulciano D'Abrizzo, Monte Tessa 12.50 / 48
Italy 2020

Merlot, Domaine de Mont Auriol 15 / 54
Languedoc, France 2020

Chateau Cailleteau Bergeron 19 / 73
Bordeaux, France 2019

Amarone della Valpolicella, Domenica 145
Fraccardi, Veneto, Italy 2018

ROSE WINES

Gl 175ml / Btl

Provence Rosé, Les Quatre Tours 13.50 / 50
Aix-en-Provence, FR - 2020

Whispering Angel 15 / 60
Côtes de Provence, FR

BEER

330ml

Beer 6



Let's change the way we eat. Selfridges is committed to sourcing food responsibly through Project Earth. Scan for more information.



HIVE RESTAURANT



Visit our 100,000 bees in their bee hives on the terrace in front of our restaurant.
Jars of Honey are available to buy.

Scan me to see photos of our dishes!





Hive All Day Menu

APPETISERS

Bread & butter ^(NF)	5
Scones with honey, cream and jam ^(NF)	9
Croissant or Pain au chocolat ^(NF)	4
Olives ^{(GF) (DF) (NF)}	4
Mixed Nuts ^{(GF) (DF)}	4
Assortment of French Cheeses and Honey	19
Chef's sweet mini pastries x4	13
Caviar Kaviari Paris Osetra - 3Og ^{(GF) (DF) (NF)}	75

HIVE'S SPECIAL

French Toast ^(NF) with fruits, chantilly, honey & maple syrup	17.50
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STARTERS

Super Grain Salad ^{(GF) (DF)} Multicolour quinoa, broccoli, selection of seeds, pomegranate, sweet potatoes, wholegrain mustard / add chicken +4.50	16
Ceasar Salad ^(NF) Baby gem salad, chicken, anchovies, parmensan, croutons	21
Oysters ^{(GF) (DF) (NF)} 4 seasonal oysters	12
Baked St Marcellin Cheese ^(NF) Baked with honey & truffle oil, served with bread	13
Smoked Salmon Tartlet ^(NF) Smoked Salmon, Comte Cheese, Broccoli, Dill	15

MAINS

Cornfed Roasted Chicken ^(NF) Gratin dauphinois, honey sauce & cherry tomatoes	26
Bavette à la Française ^{(GF) (NF)} Flank steak with herbal butter & carrot puree	22
Wagyu Cheeseburger ^(NF) Wagyu Beef Burger, Red Onions Confit, Mushroom and Hazelnut Oil Duxelles, Cheese, Potato Bun	22
Seabass ^(GF) Pan-fried seabass, pesto, confit Jersey, royal potatoes, confit tomatoes	26
The Redefine Meatballs ^{(DF) (NF)} Plant-based meat, cauliflower purée, parsley oil	20
Truffle Omelette ^{(GF) (NF)}	18
Pesto Pasta	14

CHEF'S SPECIAL

Truffle Pasta ^(NF) Truffle and saffron Tagliarini, shaved truffle	32
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SIDES

French Fries ^(NF) add Truffle Mayonnaise +1.50	5.50
Sweet Potato Fries ^(NF)	7
Truffle French Fries served with parmesan ^(NF)	8.50
Gratin Dauphinois ^(GF)	6,50
Broccoli ^{(GF) (DF) (NF)}	5
Mixed Leaf Salad ^{(GF) (DF)}	4

DESSERTS

Lavender Crème Brûlée ^{(GF) (NF)}	12
Tart Tatin ^(NF) Caramelised Apples, Honey Ice Cream	12
Chocolate Fondant ^(NF) Liquid Chocolate Centre, Honey Ice Cream <i>Vegan version available, please ask the Hive Team</i>	12
Assortment of French Cheeses and Honey	19
Chef's sweet mini Pastries x4	13
Honey ice cream ^(NF) 2 scoops	6
HIVE SIGNATURE	13



Hive Afternoon Tea

Cheese and Honey Pairing Afternoon Tea
35

Cheese and Honey Pairing Afternoon Tea
with a glass of **Veuve Clicquot** Champagne
45

Honey Selection

Acacia, Heather Lavender, Fir, Linden, Rosemary, Buckwheat, Forest, Chestnut, Rhododendron

Cheese Selection

Fourme d'Ambert, Saint Marcellin, Morbier, Comté
ask for bread

Pastries Selection

Scones, Honey, Cream & Jam, Chef's mini pastries

Soft Drinks

Coca-cola / Diet Coke	4.50
Ginger Ale	4.50
Ginger Beer	4.50
Fresh Orange juice	6.00
Fresh Apple juice	6.00
Still / Sparkling 330ml	4.00
Still / Sparkling 750ml	5.50

Hive's Choc

Hot Chocolate, milk, whipped cream, marshmallows	6.50
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Cafés & Chocolate

Cafe espresso	4.50
Macchiato	4.50
Cappuccino	4.50
Flat white	4.50
Americano	4.50
Hot chocolate	4.50
Hot Honey milk	4.50
Spanish Latte	6.50
Iced Latte <i>add caramel or vanilla +0.50</i>	5.50
Matcha Latte, Chai Latte	6.50
Moroccan Tea for 2	12.00
Add Collagen to coffee	4.50
Add whipped cream	1.00

Teas & Herbal

5.00
Lavender, Lemon mango, Chai, Vanilla rooibos, Green Tea, Camomille, Earl grey, English breakfast, Mint tea, Peppermint tea

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