

HIVE

RESTAURANT



Cheese and Honey Pairing Afternoon Tea

£30

with a glass of Veuve Clicquot Champagne

Veuve Clicquot

£40

2pm - 6pm

Cheese Selection

Tomme de Savoie

Made from semi-skimmed milk, the flavour of Tomme de Savoie is clean, milky and buttery

Fourme Ambert

Intensely creamy pate cheese with blue-green veining

Sauvagat

A delectable thick and creamy cheese

Cantal Laguiole

A smooth texture and a fruity clean taste

Comté

Ivory-coloured pate, with a rich, nutty flavour and a golden brown rind

Petit Brillat-Savarin

Goats' milk, slightly salted and creamy

Pur Brebis

Soft cheese made from sheep's milk

Ossau

Handmade mountain cheese produced by a rural community in the Pyrenees. Semi-hard in texture, with a brine-rubbed rind

A selection of honey included:

Acacia, heather, lavender, fir, linden, rosemary, buckwheat, forest, chestnut, rhododendron

Tea Selection

Lavender, Lemon Mango, Chai, Vanilla Rooibos, Jasmine, Camomille, Earl Grey, English Breakfast

Pastries

Scones, Honey, Cream and Jam

Buckwheat Honey Madeleine

Japanese Honey Matcha Cake

Honey Chocolate Rochers

Tartelette Maison

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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.

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Breakfast

Figs on Toast 8.50
with Ricotta and Honey

Superfood Granola & Yogurt 7
with Honey, Berry Compote, Soya Milk
or Almond Milk (GF)

Gluten Free Buttermilk Pancakes 10
Seasonal Mixed Berries and Chestnut Honey
Mascarpone (GF)

French Breakfast 10
Baguette, Jam, Butter, Fresh Orange Juice,
Viennoiserie, Hot Drink

Omelette 8.95
Choice of Mushroom, Tomatoes,
Cheese, Spinach, Turkey Bacon

Add : Smoked Salmon 3

Truffle Omelette with Honey 12
with Mountain Honey

Viennoisseries 3
Croissant, Chocolate

Starters

Hive Salad 7.50
Celeriac with Pear and Walnut Salad and Beetroot
Crème Fraîche Dressing

Baked St Marcellin 12
with Truffle Honey

Scallops 14.50
with Cauliflower Purée and Chervil
Cream Sauce

Citrus Cured Salmon 13.50
Citrus, Herb Salad and Sour cream

Mains

Salt Baked Celeriac 13
with Root Vegetables, Broccoli Purée

Tuna Steak 15
with Niçoise salad

Cornfed Roasted Chicken
Breast 19.50
with Honey Glazed Carrots, Savoy Cabbage,
Lyonnaise Potatoes

Roasted Monk Fish 24
Peperonata, Red Pepper Puree, Basil Oil

Sides

Roasted Beetroot and Broccoli 4.50
Lyonnaise Potatoes 4.50

Mixed Leaf Salad 4.50

Desserts

Eton Mess (Honeycomb) 7
Lavender Honey Crème Brûlée 8

Hive Signature 12
(Chestnut Honey, Pear and Ginger)

All Day Cheese and Honey Pairing

- Petit Brillat Savarin (Goat's milk, slightly salted and creamy texture served with Mountain honey) 7
- Sauvaget (A delectable thick and creamy cheese served with Heather honey) 7
- Comté (Aged 26 Months, cow's milk, nutty flavour, a creamy texture served with a Chestnut honey) 7
- Fourme d'Ambert (Cow's milk, tender blue cheese with a fruity heart served with a Sarrasin honey) 7

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Cocktails

12

Mountain Tini

Belvedere vodka, Mountain honey kombucha, Suze, Noilly prat, Celery bitter, Olive

Nutty Naughty Bee

Beekeeper gin, Chestnut honey, Lemon juice, Tonka bitter, Black sesame

Old Buckwheat Fashioned

Havana 7 rum, Buckwheat honey, Calvados, Abbott's bitter

Heather High Ball

Acqua riva tequila blanco, Heather honey, Maple verjus, Sassy pear cider, Peychauds bitter

Bee Natural

Hennessy, Lavender honey, Cranberry juice, Absinthe, Champagne

Mimosa

Champagne, Orange juice

Beesou Spritz

Bitter honey aperitif, Champagne, Grapefruit

Non-Alcoholic Cocktails

8

Lavender Fields

Lavender honey, Seedlip garden, Grapefruit juice, Ginger beer

Candy Bees

Mountain honey, Cranberry juice, Aecorn aromatic, Orange and Elderflower tonic

Nectar

Chestnut honey, Seedlip 94, Orange juice, Lemon verbena tea

Champagne

Veuve Clicquot yellow label brut

Gl 125ml / Btl

15 / 85

Veuve Clicquot Rose

17 / 95

Ruinart Blanc de Blanc

25 / 140

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Wines

White

Gl 125ml / Btl

2019	Gavi di Gavi DOCG Pedini, Piedmont, IT	7 / 42
2018	Sauvignon Blanc Totara, NZ	8.50 / 51
2018	Chablis Ellevin, Jean Pierre et Alexandre, Burgundy, FR	11 / 66
2018	Sancerre Blanc 'La Guiberte', Loire Valley, FR	12 / 72
2017	Saint Aubin 1er Cru 'Les Frionnes' Vincent Prunier, Burgundy, FR	17 / 102

Red

Gl 125ml / Btl

2018	Festivo Malbec, Mendoza, AR	6.50 / 39
2016	Château Cailleteau Bergeron, Bordeaux, Fr	8 / 48
2016	Rosso Montalcino DOC Capanna, Tuscany, IT	10 / 60
2015	Chateauf-neuf-du-Pape 'Marceau' Southern Rhône, FR	14 / 84
2017	Givry La Ferte, Cote Calonnaise, Burgundy, FR	17 / 102

Rose

Gl 125ml / Btl

2019	Provence Rose, Les Quatre Tours, Aix-en-Provence, FR	6.50 / 39
2016	Sancerre Rose Guillopees, Loire Valley, FR	10 / 60

Soft Drinks

Coca-cola	4
Diet Coke/Coke zero	4
Lemonade	3.20
Tonic water	3.20
Soda water	3.20
Ginger ale	3.20
Fresh orange juice	4.50
Cold pressed apple	4.50
Cold pressed detox	4.50

Water

Belu still 750ml	4.50
Belu sparkling 750ml	4.50

Hot Drinks

Cafe espresso	2.00
Double espresso	3.75
Cappuccino	3.75
Latte	3.75
Matcha latte	3.75
Chai latte	3.75
Honey milk	3.75
Flat white	3.75
Macchiato	2.50
Americano	3.75
Hot chocolate	4

Herbal tea options 4.50

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