

APPETISERS

- BREAD & BUTTER £6 (V)
SCONES £11 *with honey, cream and jam*
OLIVES £5 (V)
MIXED NUTS £5 (V)
ASSORTMENT OF
FRENCH CHEESE & HONEY £19
TRUFFLE ARANCINI £9 *with truffle mayo*

STARTERS

- CARROT ACACIA HONEY SOUP £12 (V)
Fennel, Potato, Coriander & Cumin Seeds
BURRATA HERITAGE TOMATO £17
Tomato & Lavender Honey Dressing
BURRATA & FRUIT SALAD £17
Cherry Tomatoes & Mix Berries With Compote
SUPER GRAIN SALAD £16 (V)
*Multicolour Quinoa, Beetroot, Broccoli,
Selection Of Seeds, Pomegranate, Sweet
Potatoes, Wholegrain Mustard Lavender
Honey Dressing*
Add chicken + 4.50
BAKED ST MARCELLIN CHEESE £14
*Baked With Chestnut Honey & Truffle Oil,
Served With Bread, Mixed Leaf Salad*



HIVE

RESTAURANT

HIVE ALL DAY MENU

HIVE AFTERNOON TEA

- CLASSIC AFTERNOON TEA £45
Cheese and Honey pairing
CHAMPAGNE AFTERNOON TEA £55
*Cheese and Honey pairing with a glass of
Veuve Clicquot Champagne*
HONEY SELECTION
*Acacia, Heather, Lavender, Fir Tree, Rosemary,
Buckwheat, Forest, Chestnut, Rhododendron*
CHEESE SELECTION
Fourme d'Ambert, St Marcellin, Morbier, Comté
PASTRIES SELECTION
Scones, Honey, Cream & Jam, Chef's Mini Pastries

BRUNCH

- FRENCH TOAST £20 (V)
*With fruits, Chantilly, Honey and Maple
syrup*
PANCAKES £17 (V)
Greek Yogurt, Fruits And Syrup
HIVE SANDWICH £19
*Chicken, Salad, Tomato, Soft Cheese,
Cucumber & Pickled Onion, Heather
Honey Malt*
HIVE BOWL SALAD £15 (V)
*Avocado Puree, Mix Salad Broccoli,
Roasted Sweet Potato, Pomegranate &
Mix Seeds And Poached Eggs*
AVO BENEDICT £15 (V)
*Crushed Avocado, Poached Egg,
Hollandaise Sauce*
EGG ROYALE £18
*Smoked Salmon, Poached Egg,
Hollandaise Sauce, Lemon*
POACHED AVO ON TOAST £14 (V)
*Sliced Bread, Crashed Avocado And
Poached Eggs*
EGG ON TOAST £12 (V)
Scrambled or Poached
CHEESE OMELETTE £16
*Served With Roasted Plum Tomato,
Portobello Mushrooms
add truffle £5*

MAINS

CHEF'S SPECIALS

- CORNFED ROASTED CHICKEN £24
*Mashed Potatoes, Asparagus and
Chestnut Honey Gravy Sauce*
CHICKEN CAESAR SALAD £23
*Baby Gem Salad, Chicken, Anchovies,
Parmesan, Croutons*
CHICKEN BURGER £21
*Cheddar Cheese, Batavia Lettuce, Beef
Tomato, Red Onion and Gherkins*
STEAK AND EGG £24
Tender Steak With Fried Egg And Fries
HIVE SMASHED TRUFFLE BURGER £23
*Smashed Burger, Sliced Cheese, Truffle Mayo
Sauce & Heather Honey Caramelised Fig*
HIVE SMASHED SIGNATURE BURGER £23
*Smashed Burger, Sliced Cheese, And Our
Signature Gherkin Spicy Mayo Sauce*
HIVE SMASHED CLASSIC BURGER £23
*Smashed Burger, Sliced Cheese, Chopped
Lettuce, Tomato, Onion and Gherkin*
FRENCH TOAST £20 (V)
With fruits, Chantilly, Honey and Maple syrup

- SALMON FILLET £26
*Roasted Fennel, Fish Velouté Sauce
And Dill Oil*
SEABASS £25
*Royal Potato, Green Beans & Acacia
Honey Lemon Dressing*
TRUFFLE MUSHROOM TORTELLINI £22
*Served with Rocket, Parmesan and
Truffle Acacia Honey*
THREE-CHEESE PENNE PASTA £18
Cheddar, Roquefort, Comte Cheese
PESTO PASTA £17
*Penne Pasta with Green Pesto
and Parmesan*

SIDES

- TRUFFLE ASPARAGUS £9 (V)
GREEN BEANS £7 (V)
MIXED SALAD £7 (V)
TOMATO ONION SALAD £7 (V)
FRENCH FRIES £7 (V)
Add truffle mayonnaise +1.50
SWEET POTATO FRIES £8 (V)
TRUFFLE FRENCH FRIES £9.5
HONEY MASHED POTATO £8 (V)

JARS OF HONEY from £13.50

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

DESSERTS

- HONEY CHEESECAKE £15 (V)
HIVE HOMEMADE APPLE CRUMBLE £15 (V)
TART TATIN £14 (V)
LAVENDER CRÈME BRÛLÉE £13 (V)
CHOCOLATE FONDANT £12 (V)
Liquid Chocolate Centre, Honey Ice Cream
CHEF'S SWEET MINI PASTRIES x4 £12 (V)
HONEY ICE CREAM £6 2 scoops (V)
SORBET £6 2 scoops (V)
Mango, Lemon or Raspberry

FOOD ALLERGIES and INTOLERANCES: Some of our food and drinks contain allergens. Please speak to a manager or one of our trained advisors about the ingredients in your meal, they may be able to assist you in your order. * (V) for vegetarian*



HIVE RESTAURANT

DRINKS

CAFES & CHOCOLATE

Macchiato / Cappuccino / Latte £5

Cortado / Mocha / Flat White £5

Cafe Espresso £4

Americano £4

Hot Chocolate £6

Hot Honey Milk £6

Spanish Latte £6

Iced Latte £5.5

(add caramel or vanilla +0.5)

Matcha Latte / Chai Latte £6.5

(add whipped cream to your coffee £1)

(add honey to your tea / coffee £1)

Hive's Choc £6.5

Hot Chocolate, Milk, Whipped Cream,
Marshmallows

SOFT DRINKS

Coca-Cola / Diet Coke £5

Lemonade £5

Ginger Ale / Ginger Beer £5

Blood Orange Elderflower tonic £5

Fresh Orange juice £6

Fresh Apple juice £6

WATER Still / Sparkling 330ml £4

WATER Still / Sparkling 750ml £6

WHITE WINE

Verdejo, Marques de Ariza, Rueda,
Spain 2021

£12.50 glass 175ml / £48 bottle

Sauvignon Blanc, Cloudy Bay, New
Zealand 2022

£14 glass 175ml / £52 bottle

Gavi Di Gavi, Magda Pedrini, Piedmont,
Italy 2022

£18.50 glass 175ml / £68 bottle

RED WINE

Montepulciano D'Abruzzo, Monte Tessa,
Italy 2020

£12.50 glass 175ml / £48 bottle

Merlot, Domaine de Mont Auriol,
Languedoc, France 2020

£15 glass 175ml / £54 bottle

Chateau Cailleteau Bergeron,
Bordeaux, France 2019

£19 glass 175ml / £73 bottle

TEAS & HERBAL £5

Lavender, Lemon Mango,

Chai, Vanilla Rooibos,

Green Tea, Camomile,

Earl Grey, English Breakfast,

Mint Tea, Peppermint Tea

NON-ALCOHOLIC COCKTAILS £9

Hive Mojito

Lavender Honey, Mint, Grenadine,
Lime Juice, Lemonade

Passion Fruit Ice Tea

Black tea, Acacia Honey, Passion
Fruit Syrup, Lemon juice

CHAMPAGNE

Veuve Clicquot Yellow Label Brut

£17 glass 125ml / £90 bottle

Veuve Clicquot Rosé

£19 glass 125ml / £102 bottle

COCKTAILS £15

CANDY QUEEN

Belvedere Vodka, Mountain Honey,
Rose syrup, Lychee juice

NUTTY NAUGHTY BEE

Chivas Whiskey, Chestnut Honey,
Strawberry Jam, Fresh Lemon juice

HIVE COLADA

Havana 7 Rum, Buckwheat Honey,
Passion Fruit Syrup, Pineapple juice

BEE NATURAL

Hendricks Gin, Lavender Honey, Mint,
Lemon Juice, Top Prosecco

MIMOSA

Prosecco, Orange juice

APEROL SPRITZ

Aperol, Prosecco, Soda water

ROSE WINE

Provence Rosé, Les Quatre Tours,
Aix-en-Provence, FR - 2020

£13.50 glass 175ml / £50 bottle

Whispering Angel, Côtes de Provence,
FR

£15 glass 175ml / £60 bottle

BEER £6

330ml bottle