

COCKTAILS

14

Candy Queen

Belvedere Vodka, mountain honey, acorn aromatic, cranberry juice, orange and elderflower tonic

Nutty Naughty Bee

Beefeater Gin, chestnut honey, lemon juice, tonka bitter, black sesame powder

Old Buckwheat Fashioned

Havana 7 Rum, buckwheat honey, Abbott's bitter, Calvados, orange zest

Heather high Ball

Aqua Riva Tequila blanco, heather honey, maple verjus, Assy pear cider, Peychauds bitter

Bee Natural

Hennessy VS, lavender honey, cranberry juice, Absinthe, Prosecco

Mimosa

Prosecco, orange juice

Aperol Spritz

Aperol, Prosecco, soda water

NON-ALCOHOLIC COCKTAILS

8

Lavender Fields

Lavender honey, Seedlip garden, grapefruit juice, ginger beer

Candy Bees

Mountain honey, acorn aromatic, cranberry juice, orange & elderflower tonic

Nectar

Chestnut honey, Seedlip 94, earl grey tea, orange juice



Jars of honeys

from 13.50

Acacia & Gold, Chestnut, Mountain, Rosemary, Lavender, Linden, Rhododendron, Forest, Buckwheat, Heather & Bee Pollen

CHAMPAGNE

Gl 175ml / Btle

Veuve Clicquot Yellow label Brut 15 / 85

Veuve Clicquot Rose 17 / 95

Dom Perignon (2010) - / 230

Krug Grand Cuvée - / 250

Dom Perignon, Plenitude Deuxieme P2 (2002) - / 945

WHITE WINES

Gl 175ml / Btle

Sauvignon blanc 12.50 / 59
New-Zealand

Chablis Ellevin, Jean-Pierre et Alexandre 15 / 70
Burgundy, FR - 2018

Chassagne-Montrachet 'Les Chaumes' 35 / 170
Domaine Jean-Noël Gagnard, Burgundy, FR - 2019

RED WINES

Gl 175ml / Btle

Pinot Noir Domaine Guiton 12.50 / 59
Burgundy, FR

Châteauneuf-du-Pape 'Marceau' 17 / 95
Southern Rhône, FR - 2015

Gevrey-Chambertin, Domaine Duroche 35 / 180
Burgundy, FR - 2017

ROSÉ WINES

Gl 175ml / Btle

Provence Rosé, Les Quatre Tours 12.50 / 59
Aix-en-Provence, FR - 2020

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.

HIVE

RESTAURANT



Visit our 100,000 bees in their bee hives
on the rooftop next to the restaurant



Hive All Day Menu

APPETISERS

Bread & Butter	5
Scones with honey, cream and jam	7.50
Olives	4
Mixed Nuts	4
Assortment of French Cheeses and Honey	18
Chef's sweet mini pastries x4	11
Caviar Kaviari Paris Osetra - 30g	75

HIVE'S SPECIAL

French Toasts with fruits, chantilly, honey & maple sirup	16.50
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STARTERS

Garden Salad Seasonal herbs, heritage tomatoes beetroot & mixed leaf salad	8.50
Super Grain Salad Multicolour quinoa, broccoli, selection of nuts, pomegranate, sweet potatoes, wholegrain mustard / add chicken +4.50	12
Cesar Salad Baby gem salad, chicken, anchovies, parmesan, croutons	17
Scallops Accompanied with a purée of cauliflower, peas and purple cauliflower	15
Oysters Seasonal oyster	3
Baked St Marcellin Cheese Baked with honey & truffle oil, served with bread	13
Cheese Beignets served with our Honey Sauce	12
Brandade Scotch Egg Quai egg, fish, saffron, sweet red pepper purée	19

MAINS

Vegan 'Meli Melo' Assortment of seasonal vegetables, cauliflower purée	17.50
Roasted Monk Fish Roasted with honey, creamy polenta, cheese	29
Wild Sea Bass with heritage tomatoes, pesto	17
Mussels with cream British Mussels, shallots, garlic, coconut & lemongrass cream	19
Cornfed Roasted Chicken Gratin savoyard potatoes, honey sauce & cherry tomatoes	26
Bavette à la Française Flank steak with herbal sauce	19
Pasta - Tomato or Pesto	12
Cheese Omelette	12

SIDES

French Fries	5.50
Truffle French Fries served with parmesan	8.50
Gratin Savoyard Layer of leeks & cheese in a potato gratin	6.50
Broccoli	5
Mixed Leaf Salad	4

DESSERTS

Chocolate Hazelnut Pavé	8
Lavender Crème Brûlée	9
Hive Signature Dessert Chestnut Honey, Apple and Ginger, Bee pollen	12
Assortment of French Cheeses and Honey	18
Chef's sweet mini pastries x4	11



Hive Afternoon Tea

Cheese and Honey Pairing Afternoon Tea
30

Cheese and Honey Pairing Afternoon Tea
with a glass of **Veuve Clicquot** Champagne
40

Honey Selection

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

Cheese Selection

Fourme d'Ambert, Roue Cendrée, Morbier, Comté

Pastries Selection

Scones, Honey, Cream & Jam, strawberry Cheesecake, Strawberry & Pistachio Macaron, Mango & Lime Cheesecake

Soft Drinks

Coca-cola / Diet Coke	4.00
Ginger Ale	4.00
Ginger Beer	4.00
Fresh Orange juice	5.00
Fresh Apple juice	5.00
Fresh Carrot juice	5.00
Still / Sparkling 330ml	3.50
Still / Sparkling 750ml	4.50

Cafés & Chocolate

Cafe espresso, Macchiato	4.00
Cappuccino, Flat white	4.00
Americano	4.00
Hot chocolate	4.00
Hot Honey milk	4.00
Spanish Latte	6.50
Ice Latte (caramel +0.50)	5.50
Macha Latte, Chai Latte	4.50
Moroccan tea for 2	12.00
Collagen Coffee	9.00

Hive's Choc

Hot Chocolate, milk, whipped cream, marshmallow

Teas & Herbal

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