

A BIT ABOUT US...



ICONIC COASTLINE. FANTASTIC FOOD.

Welcome to Hive Beach Cafe. If you haven't dined with us before, here's a little bit about us and what we stand for...

At the Hive, we are passionate about the environment. It's impossible not to be when you are surrounded on all sides by such stunning natural beauty.

We are constantly monitoring and striving to improve our practices – so that not only can we serve you a meal to remember,

but we can do so as sustainably as we can.

Our over-arching mission is to use locally sourced, sustainable ingredients and to support local suppliers wherever possible.

When available, we serve fish straight from the very shoreline you'll be eating on. As a result, our comprehensive menu changes daily and evolves through the seasons.

Our menu prices reflect the fresh, sustainable

ingredients and products we source.

We do not include gratuity in our prices – but if you feel you have received outstanding service, then tips for our brilliant servers are warmly received.

WE HOPE YOU ENJOY YOUR MEAL WITH US.

 **Hive Beach Cafe**

 **@hivebeachcafe**

 **@hive_beach_cafe**

 **@hivebeachcafe**

WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR RESTAURANTS, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE CANNOT ACCEPT LIABILITY IN THIS RESPECT. GUESTS WITH ANY FORMS OF ALLERGIES ARE ADVISED TO ASSESS THEIR OWN LEVEL OF RISK. PLEASE ASK TO SPEAK TO A CHEF ON DUTY IF YOU ARE IN NEED OF ASSISTANCE IN THIS REGARD.



BREAKFAST

SERVED UNTIL 11:30 AM

Hive Beach Breakfast 13.00

Pork sausages, bacon, free-range egg, grilled flat mushroom, hash brown and grilled tomato

with toast 14.95

Hive Veggie Breakfast 13.00

Veggie sausages, grilled flat mushroom, free-range egg, hash brown, grilled tomato and grilled halloumi

with toast 14.95

Eggs Benedict from 12.00

Free-range poached eggs and hollandaise sauce on a toasted English muffin with rocket, finished with parsley – and your choice of:

Sliced Smoked Salmon / Back Bacon 14.00

Grilled Mushrooms / Buttered Spinach 12.00

Pancakes with Bacon & Syrup 10.00

A stack of American-style pancakes served with grilled bacon and maple syrup

West Bay Crab Hash 14.00

West Bay crab hash served on top of a toasted muffin with soft poached eggs and hollandaise

Smoked Haddock 13.00

Flaky smoked fish served with poached eggs, baby spinach and a parsley hollandaise sauce

Swiss Cheese Mushrooms 13.00

A bit of breakfast indulgence – oozing cheesy mushrooms served on toasted malted bloomer with roasted tomatoes

Granola 6.50

Served with yoghurt and honey

Toasted Tea Cake 3.50

Served with butter and jam

Hive Ciabatta Rolls from 6.00

Bacon 6.00 / Sausage 6.00 / Bacon & Sausage 8.00

Bacon, Sausage & Egg 9.00

EXTRAS: HASH BROWNS 2.50 / BLACK PUDDING 2.00 / BACON 3.00 / SAUSAGE 2.50 / TOAST & JAM, HONEY OR MARMALADE 2.50

L U N C H

S E R V E D F R O M M I D D A Y

'While You Wait' Nibble Board 12.50

Mykonos olives, Moroccan hummus and homemade garlic ciabatta

THIS IS TO BE ENJOYED WHILE WAITING FOR YOUR MAIN MEALS. ALL MAIN MEALS ARE COOKED FRESH AND ARE SERVED AS SOON AS THEY ARE READY.

- MAINS -

Newlyn Haddock & Chips 19.50

Sustainably sourced haddock, fried skin-on in our crispy Hive batter, served with pickled gherkin and Hive chips *(add Hive's own tartare sauce for no charge, minted mushy peas for 3.50, homemade masala curry sauce for 3.50 or all three for 4.50)*

Crispy Chilli & Lime Squid 19.80

Crispy dusted squid pieces, fried and tossed in a chilli, soy and lime marinade served with Hive chips, mixed leaves and aioli

Crab Sandwich 14.50

Hand-picked south coast crab meat served on soft malted brown bread with mixed leaves, cucumber, peppers, mixed radish and Hive slaw *(crab may contain traces of shell)*

Hive Fish Soup 18.95

Our signature winter warmer for more than 30 years. A spiced tomato and vegetable soup with chunks of Newlyn Hake, salmon and haddock – finished with a truffle and herb crumb and red pepper rouille *(add garlic butter ciabatta for 1.50)*

Confit Duck Leg 21.00

Tender duck leg slow cooked to perfection in duck fat and served with skinny fries, root veg puree and port reduction

Homemade Monkfish Curry 21.00

Chunks of monkfish cooked in a fragrant masala curry sauce with peppers, courgettes and braised samphire – served with rice and poppadom *(Add a garlic butter naan for 2.00 or a garlic cheese naan for 3.00)*

L U N C H

S E R V E D F R O M M I D D A Y

- SAMPLE SPECIALS -

Turbot 32.00

Fillet of turbot, oven-roasted and served with buttered winter greens and a parsley and caper beurre noisette

Megrim Sole 22.00

Whole Cornish sole, grilled and served with buttered new potatoes, samphire grass, crayfish tails, cauliflower florets and a blackened cauliflower puree

Skate Wing 23.00

Skate wing fillet served with stir-fried vegetables of cabbage, carrot, onion, bok choy, black poppy seeds and chilli with Chinese spice, soy and fish sauce – finished with fresh chilli, spring onion, coriander and a sticky soy sauce

Seafood Linguine 23.00

A creamy parmesan seafood linguine of mussel meat, prawns, squid and octopus with sun-blushed tomatoes and baby spinach

Scallops 20.00

Five Brixham king scallops grilled in garlic butter, topped with a truffle crumb and served with skinny fries and salad

Gnocchi 17.00

Pan-seared gnocchi with wild mushrooms, braised hispi cabbage, cherry tomatoes and wood-fired peppers in a green pesto dressing – finished with crispy onions

SIDE DISHES & SAUCES: BUTTERED NEW POTATOES 3.95 / BUTTERED GREENS 3.95 / HIVE CHIPS 4.50 / BREAD AND BUTTER 2.45 / HOMEMADE SLAW 2.95 / MINTED CRUSHED PEAS 3.50 / GARLIC BUTTER CIABATTA 3.80 / HOMEMADE MASALA CURRY SAUCE 3.50 / SWEET CHILLI, LIME & SOY SAUCE 1.95 / AIOLI 1.95



DESSERTS

S E R V E D F R O M M I D D A Y

Our desserts and cakes are handmade in our Burton Bradstock micro bakery – a hidden gem in the heart of the village. It is expertly led by three professional bakers with more than 50 years' worth of combined baking experience.

Sticky Toffee Pudding 8.20

A rich and indulgent British classic – served with double cream

Apple & Berry Crumble 8.20

Warming stewed fruit with a crunchy topping, served with custard

White Chocolate Cheesecake 8.20

A luxurious chilled cheesecake served with fruit compote

Chocolate Sundae 8.20

Rich chocolate brownie, whippy ice cream and chocolate sauce – topped with cream

Berry Meringue Ripple 8.20

A sweet, fruity combination of fresh berries, meringue and ice cream – topped with cream

Affogato 5.25

A scoop of vanilla ice cream with a shot of Dibar espresso coffee



C A K E S

S E R V E D A L L D A Y

Dorset Apple Cake 4.55

Rustic and cinnamon-spiced – topped with a brown demerara crust

Fruitcake 4.55

A rich cake packed full of rum-soaked fruit

Bakewell Tart 4.45

Traditional tart with frangipane, almonds and jam

Caramel Slice 4.45

A buttery biscuit base with gooey caramel topped with a layer of chocolate

Chocolate & Honeycomb Brownie 4.45

Rich and fudgy with a honeycomb crunch

SCONES

Cheese or Fruit 3.50

Produced in our Burton Bradstock bakery.

Classic or Savoury Cream Tea 7.50

A classic cream tea with clotted cream and jam – or our savoury option with cheese scones, cream cheese and chutney.

Gluten-free scones available.

BAKED TO TASTE (gf)

Various Flavours 3.95

Delicious bakes from an award-winning and dedicated gluten and wheat-free Craft Bakery based in Honiton, East Devon.

Please ask your server which gluten free cakes are available today.

UPCOMING EVENT AT THE WATCH HOUSE IN WEST BAY

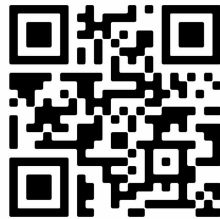
THE WATCH HOUSE, WEST BAY PRESENTS

A Burns Night Experience

Join us on the evening of Friday January 24th as we host our Burns Night celebration – featuring a rousing performance from bagpiper Lewis Findlay, the Parade of the Chieftain Haggis and a freshly-prepared three-course Scottish-themed set menu.

- ARRIVAL 6:30PM FOR 7PM START •

ADVANCE TICKETS £35 PER HEAD



LIMITED
AVAILABILITY
– BOOK
YOUR TABLE
NOW BY
SCANNING
THE QR
CODE





**AFTER A
UNIQUE
GIFT FOR
SOMEONE?
CHECK OUT
OUR SHOP!**

ARTISAN SPIRITS

HOMEWARES

SOUVENIRS

COOKBOOKS

SEASONINGS

JAMS & CHUTNEYS

LOCAL CHEESE

+ MUCH MORE!

At Hive HQ, we are proud to work with so many local producers and suppliers. Working with these local companies enables us to have a fresh menu and ensure that we are working with produce that is in season. As a company, we are always looking at how we can be more sustainable – so working with these local companies helps us to keep our food miles (the distance produce travels before reaching your plate) very low.

CORNEY & BARROW
COMMERCIAL PHOTOGRAPHY



OUR SUPPLIERS