

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 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 Salmon Bagel** 13.25

A freshly-toasted bagel filled with smoked salmon, cream cheese and rocket leaves

## **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 Hake & Chips 19.50**

Sustainably sourced hake, 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)*

### **Smoked Chicken 19.50**

Pan-fried smoked chicken breast served with crushed potatoes, buttered greens and a wild mushroom cream sauce

### **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   A L L   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.*

## **Pistachio Tiramisu** 8.20

A delicate and nutty twist on the traditional Tiramisu.

## **Crème Brulee** 8.20

Served with a lemon & poppy seed shortbread biscuit.

## **Chocolate Torte** 8.20

Rich, dark, fudgy & indulgent with a biscuit base.

## **Meringue** 8.20

Meringue nest filled with cream & topped with summer berries.

## **Chocolate Sundae** 8.20

Rich chocolate brownie, whippy ice cream and chocolate sauce – 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

## **Gingerbread Latte Millionaire Slice** 4.55

Buttery ginger shortbread, with a coffee and stem-ginger caramel and a chocolate top.

## **Bakewell Tart** 4.55

Traditional tart with frangipane, almonds and jam

## **Rich Fudgy Chocolate Brownie** 4.55

Ask your server for the delicious brownie of the day

## **Sticky Date Cake** 4.55

A moist sponge cake topped with salted caramel buttercream

## **Biscoff Cake** 4.55

An indulgent layered cake topped with a Lotus

## **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.

*Hive Beach*  
CAFÉ

NOW OPEN  
FRIDAY AND SATURDAY  
EVENINGS

4:30PM - 7:30PM

**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.



the  
hive  
co.

ROMAX

PIEDLE

HUNT'S

Philmer's  
Cakes

Arthur David

THE GARDEN  
7000 Farms | UK Food Miles

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# OUR SUPPLIERS