

Sunday @ The Beehive

Chef's Soup of the Day

Homemade Chicken Liver & Pork Pâté
with crusty bread & red onion marmalade

Prawn & crayfish tail cocktail with marie rose dressing

Roast Topside of High Peak Beef
With tarragon & mushroom stuffing & Yorkshire pudding

Sticky ginger glazed cod loin fillet
With linguini vegetables & smoked sea salt roasted new potatoes

Trio of Handcrafted Sausages with spring onion mash
– please see black boards for today's flavours

Chef's Chicken Curry of the Day
With basmati rice, poppadom & naan bread

Roast Leg of Lamb
With garden mint stuffing & Yorkshire pudding

Char grilled 6oz Ribeye Steak with creamy peppercorn sauce

Cherry & Almond sponge & custard

Homemade creamed rice pudding with caramelised top

Black Forest Ice Cream Sundae

**One course £10.95 two courses £13.95 three courses
£16.95**

Vegetarian 1 course (from the main menu) £8.95 2 courses £11.95 3 courses £14.95