

Menu Rapide

Served Monday to Friday, 12pm - 2pm and 6pm - 7pm

STARTERS

Chef's soup of the day

Homemade chicken liver & pork pâté
with crusty bread & red onion marmalade

Sautéed button mushrooms in garlic & Stilton cream sauce
served on charred bloomer

MAINS

Roast 30 day aged topside of beef
with Yorkshire pudding

Chargrilled tomahawk pork chop
with wild mushroom sauce & rustic fries

Chicken curry of the day
with basmati rice, poppadum & naan bread

Combs oatcake filled with smoked haddock & salmon fillet
in a mature cheddar mornay

Pan seared gilt head bream fillets
with spiced sunblushed tomato dressing & sea salt roast new potatoes

Vegetarian option from the specials board or main menu

DESSERTS

Chef's sponge of the day with custard

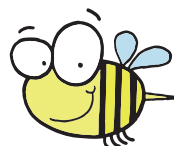
Homemade creamed rice pudding

Velvety vanilla ice cream
topped with charred meringue & strawberry compote

ONE COURSE - £9.95

TWO COURSES - £11.95

THREE COURSES - £13.95



The Beehive Inn