

Sunday Menu

Served all day Sunday 12pm – 9pm

STARTERS

Chef's soup of the day

Chicken liver & pork pâté with red onion marmalade
& crusty bloomer bread

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

MAINS

30 day dry aged topside of beef
with stuffing & homemade Yorkshire pudding

Chargrilled 10oz pork ribeye steak
with mushroom stroganoff sauce & rustic fries

Pan seared seabass fillets
with lemon & pea risotto

Beehive slow roast lamb shank
with aromatic gravy, honeyed parsnip & mashed potato

DESSERTS

Homemade creamed rice pudding

Velvety vanilla ice cream topped with
strawberry compote & scorched meringue

Lemon & blackberry sponge & custard

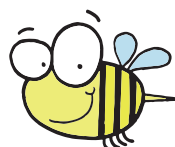
ONE COURSE - £13.95

TWO COURSES - £17.95

THREE COURSES - £21.95

VEGETARIAN (FROM THE MAIN MENU OR SPECIALS)

ONE COURSE - £10.95 TWO COURSES - £14.95 THREE COURSES - £18.95



The Beehive Inn