

B'Hive Café Menu



We provide table service - please find a table and place your order via one of our Servers, or on the app by scanning the QR code, or at the Lounge kiosk, or at the bar. Please have your table number if ordering at the bar.

Please note that we are a cashless establishment and card payment is taken at the time of ordering. If you have any food allergies or intolerances, please speak to a member of staff before ordering.

Pot of loose-leaf tea for one	English Breakfast - (blended / East African) the classic cuppa! Darjeeling – (fragrant / Indian - Himalayas) a light and fragrant blend of teas Assam – (rich / Indian - Brahmaputra Valley) rich with a special malty taste Green Tea - (light / China - Hunan province) Chun Mee tea Decaf - A rich and satisfying English Breakfast blend, naturally decaffeinated	£3.50
Cafetiere of coffee for one	Beaumont Classico - (medium, Italian style) Brazilian and Ethiopian Arabicas Espirito Santo Fairtrade - (medium/light, Brazilian) a mellow and mild Beaumont Santos - (medium/dark, Brazilian) bold single-origin Brazilian Arabica Beaumont DeCaf - (medium / Brazilian) all the taste of a Brazilian coffee, but with 97% of the caffeine removed	£3.95

Tea and coffee are served with your choice of whole, semi-skimmed or skimmed milk or a non-dairy oat milk, all available either chilled or frothed. Tea can also be served with lemon and / or honey, on request.

For our selection of chilled soft drinks, beer, wine, spirits and cocktails, see our Drinks Menu.

Savoury Snacks & Sides

Quiche	Handmade ploughman's cheese and onion chutney tart (warm or cold)	£3.50
Garlic flatbread	Grilled roasted garlic flatbread, topped with Grana Padano	£3.95
Bread	Bowl of fresh bread served with butter or olive oil & balsamic vinegar	£2.50
Green salad bowl	Fresh and crisp mixed green salad leaves	£3.95
Snacking bowls	Mixed olives	£2.50
	Cornichons (baby pickled cucumbers) or silver skinned onions	£2.00
	Penn State sour cream and chive flavoured pretzels	£1.00

Patisserie, Cakes & Sweet Treats

Croissant	A fresh plain croissant, served with butter and jam	£2.00
Pastries	Pain aux raisins / Chocolate twist	£2.50
Tray Bakes	Granola flapjack	£2.00
Muffins	Double chocolate / Lemon & poppy seed / Blueberry & oat flakes	£2.00
Crumpets	2 hot buttered crumpets with jam or honey	£2.00
Cakes	Bakewell tart / Belgian chocolate / Lemon drizzle	£3.00
Cream scone	Fruit or plain scone, served with butter, jam and clotted cream	£5.00
Luxury deserts	Honeycomb golden nugget cheesecake	£4.00
	Chocolate and caramel trillionaires tart (<i>Vegan and GF</i>)	£4.00
	Handmade carrot cake (<i>GF</i>) / Hot Belgian chocolate cake with cream	£4.00
Premium ice cream	2 generous scoops of the luxury ice cream: Strawberry & Cream, Salted Caramel, or Swedish Glace (<i>DF</i>) vanilla, served with a choice of sauces	£3.50

Cheese boards	Choose your cheeses: Mature Cheddar, Red Leicester, Brie, Blue Stilton, Wensleydale, Manchego, Edam, Bavarian Smoked and our weekly guest "cheese of the week". All served with grapes and caramelised onion chutney and/or chili jam, and a selection of premium crackers:	
Individual board	Select 3 individual portions of your choice of cheeses (for 1 person)	£6.95
Sharing board	Select 4 larger portions of your choice of cheeses (for 2 -3 people)	£14.50
Group board	Select 5 generous portions of your choice of cheeses (for 4 – 6 people)	£25.00
Meat boards	Choose from Spanish or Italian charcuterie meats, served with fresh breads, mixed olives or cornichons, and rocket garnish.	£9.95
Spanish tapas	Chorizo Pamplona, Serrano reserva, Chorizo regio.	<i>(GF crackers and / or pitta bread available)</i>
Italian antipasti	Prosciutto crudo, Milano salami, Napoli salami.	

NEW! Global Nourish Fusion Bowls - ONLY £9.95

Create your own great fusion of flavours for a generous and nourishing lunch or supper.

Select your flavoursome main event:

- ❖ Lamb seekh kebab
- ❖ Jerk chicken breast strips
- ❖ Turkish BBQ pork fillet chunks
- ❖ Marsala spiced cauliflower florets

*served
with
any of*

Add your choice of tasty base:

- ❖ Basmati rice (GF)
- ❖ Mixed pepper rice (GF)
- ❖ Mexican style spicy mixed grains
- ❖ Lemon, parsley and mint couscous

Global Tapas	Small plates - perfect for lunch or a light supper for one	£6.95
Hot-smoked salmon paté	The Scottish classic, freshly made into a medium coarse paté, served with lemon wedges and rustic oat cakes. <i>(GF available)</i> (Warning – whilst every care is taken, this is a freshly prepared fish product which may contain small bones)	
Whipped feta with spiced hot honey	A silky smooth whipped feta dip, deliciously drizzled with Aleppo pepper-spiced honey dressing. Served with grilled pitta bread. <i>(V / GF available)</i>	
Trio of Mediterranean Dips	A tasty trio of rich hummus, mellow black olive & smoked garlic, and tangy sundried tomato dips, to lavish across flatbread crackers. <i>(Vegan / GF available)</i>	
Patatas bravas	The taste of España. Crispy potatoes dressed in a cloak of tomato and smoked paprika relish. <i>(Vegan / GF)</i>	
Honey & mustard sausages	Bite size British piggies, drenched in sticky honey and wholegrain mustard, served with caramelised onion chutney.	
Onion bhajjis with mint raita	Everyone's favourite vegetarian Indian snack, served with a mint raita (yoghurt) dip. <i>(Bhajjis suitable for vegans)</i>	
Chicken seekh kebabs	Lightly spiced minced chicken kebab, served with iceberg lettuce and kebab house style chili dipping sauce. <i>(GF)</i>	
Japanese gyoza dumplings	Filled dumplings, seasoned with sesame oil and spices. Served with a salty-sweet soy, honey and garlic dipping sauce. Chicken or vegetable <i>(V)</i> .	
Tour the World! 3 small plates to share	Select 3 different plates from our Global Tapa Small Plates and savour a tastebud-tour around the worlds iconic tasty treats. Perfect for a hungry one or sharing!	£19.95

