
Winter 2019/ Spring 2020

THE *Hive Beach* POST

Iconic coastline. Fantastic food



Beach Clean

The Hive team doing their bit to keep the Jurassic Coast line clean!
Every little helps – this is something we do on a regular basis to keep our beaches litter free.



Local Suppliers

At all our restaurants we buy as much seafood from local fisherman as possible to support our coastal community.

Pete (“the worm”) Newton provides the Hive with delicious shellfish caught off the Jurassic Coast.



Salty Fingers Gin

Take a piece of the sea home with you. Our authentic new Gin contains real seaweed. For more information please see inside.



Shane's Monkfish

Ingredients:

For Monkfish marinade
12 small monkfish tails
2 tsp of curry powder
2 tsp of turmeric
2 tsp of ground cumin

For Parsnip purée
4 parsnips peeled and cut into chunks
1 vanilla pod (seeds removed)

12 large new potatoes
500g of rainbow chard
500g of tender-stem broccoli

Method:

Use a little water to mix to a thin paste cover all of monkfish and leave for a few hours.

Roast in a hot oven around 180°C
roast for around 7-8 mins to a core temp of 70°C

For Parsnip purée, add parsnips and vanilla to a pan and cover with water and boil until soft.

Take out vanilla pod and discard.

Once soft take out parsnips and blitz adding a little of the water until a purée consistency

Season with salt and cracked black pepper.

For potatoes, turn with a turning knife into a barrel shape. Place in a pan and cover with water and a pinch of either turmeric or saffron just for colour. (turmeric being the cheaper option)

Boil potatoes until just cooked as will roast in oven along side the monkfish to reheat. For Veg. Blanch for 3-4 mins in boiling water or until your preferred cooking time.



Shane is a sous chef at the Hive – he attended college in Darlington where he won an award for North East Chef of the Year at the age of 16. After college he went to Amsterdam and trained under Albert Roux for 2 years. Shane followed this up with a year in Greece with sailing holidays company, Sunsail.

Coming back to the UK, Shane went to work in Newbury, Berkshire for non other than Marco Pierre White at the Yew Tree Inn and stayed there for 2 years. Nottingham was next on Shane's list where he worked his way up to Head Chef at the age of 24 at Punchinello's.

Shane has now settled in West Dorset, is married with two young children and happily, he joined the Hive team in the Summer of 2019. The Hive Beach Café is Shane's first seafood restaurant.



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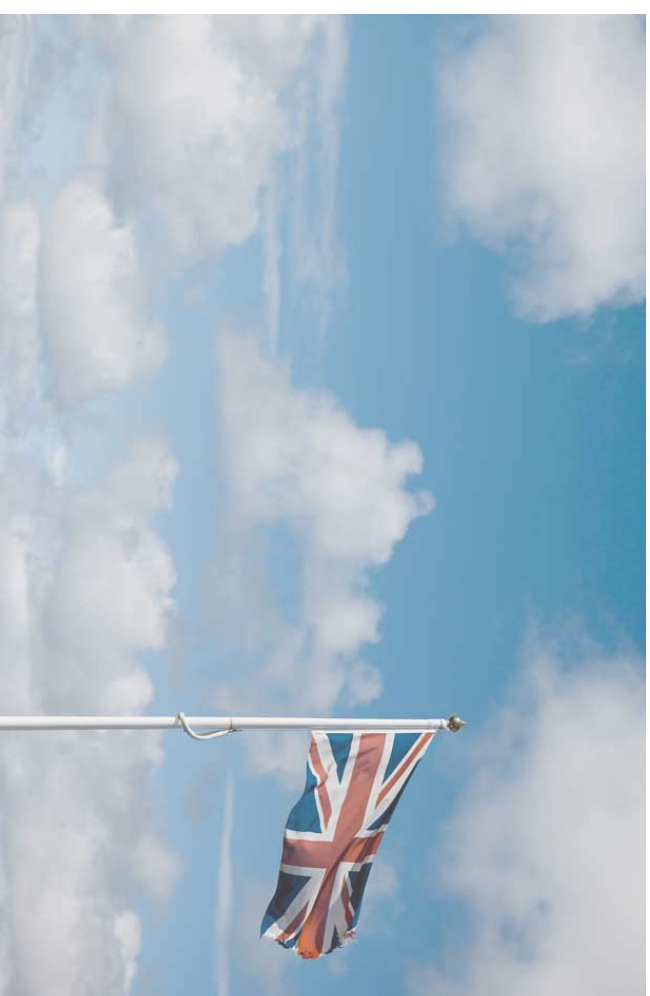
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THE CLUB HOUSE POST

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CBD Launch

In November we launched OTO's CBD products at The Club House. We are very excited to have been the first to bring CBD products outside of London. A whole CBD cocktails menu is now available to try!



Red Letter Days

Try out one of our new Red-Letter Day experiences.

A Cocktail masterclass or a 5 course tasting menu & wine pairing experience
Head to the website to find out more.



Sunday Roasts

There is nothing better during the winter period than a Sunday Roast.

2 courses £21
3 courses £25
Every Sunday 12-4pm
Book online or call today!



THE BEACH HOUSE

The Club House and Massage Therapist Antia are looking forward to welcoming you to a range of wellness treatments from February 2020. Treatments will take place in our cosy private Beach House. The following treatments will be available:

- Swedish massage
- Hot Stone Massage
- Deep Tissue Massage
- Soothing Hand Massage

To enhance the benefits of any of these treatments, why not try the CBD additions. FOCUS, a stimulating and warming oil. AMPLIFY, to clear and cleanse the spirit, or BALANCE, with healing and calming properties.

Wellness vouchers are available to purchase online or call to book. A great gift for a loved one or friend.



BREAKFAST

10 - 11:30am

COCKTAILS

MIMOSA 7.00
BLOODY MARY 9.00
GLASS OF HIVE CHAMPAGNE 9.50

BAKERY
CROISSANT 3.95
TOAST 2.95
All served with butter and preserves

FRENCH TOAST Croissant coated in egg and fried with berry compote and maple syrup 8.95

CRAB BENEDET Poached eggs with white crab meat on English muffin with hollandaise sauce 15.95

EGGS ROYALE Poached eggs with Chisel hot smoked salmon on English muffin with hollandaise sauce 10.95

EGGS FLORENTINE (V) Poached eggs with spinach on English muffin with hollandaise sauce 10.95

KEDGEBEE Indian spiced basmati rice with smoked haddock, seasonal vegetables and a poached egg 14.95

SMOKED STREAKY BACON AND EGGS Cauli and garlic smoked streaky bacon with a choice of fried, scrambled or poached eggs and toast 12.95

CHEESE HOT SMOKED SALMON AND EGGS Chisel hot smoked salmon with a choice of fried, scrambled or poached eggs and toast 12.95

DEVILLED SCRAMBLED EGGS Lightly scrambled eggs with chorizo, spring onions, chilli, smoked paprika and toast 8.95

BUBBLE AND SQUEAK (V) Fried heritage potatoes with spring onions, kale and spring greens topped with a fried duck egg and a caper butter sauce 12.95



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Monkish, Chorizo, Squash & Bean Stew

Serves: 4

Method:

Slice the butternut squash lengthways about 2cm in width. Season with salt and pepper. Heat a griddle or frying pan until its hot. Add some extra virgin rapeseed oil and cook the butternut until it caramelises. Once it is caramelised, transfer to a baking tray and place in an oven set at 180°C for 15 mins. Once the squash is cooked through, transfer half to a food processor and blend until smooth. Cut the rest into 4cm chunks and set aside.

Heat a heavy bottomed saucepan over a high heat

and add some extra virgin rapeseed oil. Season the monkfish with salt and pepper and add to the pan. Once the monkfish is browned, remove from the pan and keep on a warm plate. Reduce the heat to medium, add some more rapeseed oil and place the

When you are ready to serve add the chopped parsley and season with salt, pepper and a squeeze of lemon.

I hope you enjoy this warming late autumn dish. I love it with a fresh loaf of sourdough and a good glass of red wine.



As we enter the cold months of winter a good and hearty stew always warms the heart. Monkish is a great fish to use here as it won't fall apart during the cooking process. If you can't find monkfish you can use cod or a similar fish but don't pan fry beforehand. Just add to the stew and try not to stir too much.

Ingredients:

- 1 Tin good quality chopped tomatoes
- 400g Monkfish tail filleted and cubed
- 300ml Good quality fish stock
- 150g Chorizo cubed
- 1/2 Bunch of thyme picked
- 1 Medium butternut squash peeled and deseeded
- 2 Bay leaves
- 1 Tin of haricot beans drained
- 1 Bunch of parsley chopped
- 2 Banana shallots diced
- Extra virgin rapeseed oil
- 4 Cloves of garlic chopped
- 200ml White wine

Chocolate Ember

A smooth & creamy chocolate indulgence. Crème de Cacao Bailey's Irish Cream and Cointreau to create a beautiful after dinner treat.



- 25ml Cointreau
- 25ml Crème de Cacao
- 25ml Baileys
- 50ml Milk
- Orange Peel (zest) x1
- Chocolate Truffle x1

Chill a Champagne saucer
Add all ingredients into a Boston shaker
Fill the Boston with ice
Shake thoroughly
Fine strain into Champagne saucer
Sprinkle grated chocolate truffle and orange zest on top

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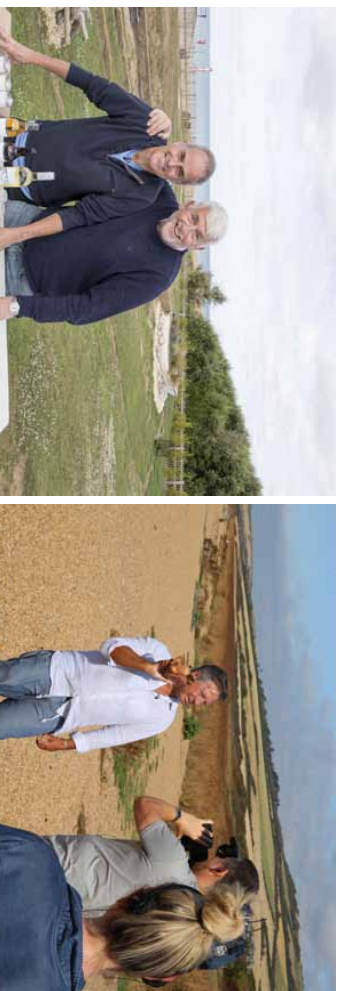
The Club House



CBD Bitters Launch Night at The Club House

The benefits of CBD is hot news right now and The Club House hosted a launch event with OTO and their products – CBD cocktail bitters and CBD shots. A bespoke CBD cocktail and mocktail menu was created by the Club House team together with a fantastic 3 course meal for the event and OTO's Sales Director Tom Lorimer spoke about CBD, dispelling the myths and giving everyone the chance to sample the products. The bitters and shots are available at The Club House and also to purchase from the Hive Online Shop

Celebrity Appearances at The Club House



Over the years, quite a few celebrities have visited us – if you haven't seen the This Morning clip of John Torode nearly being blown away by the helicopter at The Club House, you are missing out! Phil Vickers's cooking spot last year was less eventful! John Challis, aka Boycie, is a regular at the Hive, and Prue Leith attended an event at The Club House. Lesley Waters is a Hive Family friend too. Have you ever seen any famous faces during your visits? Please send us your photo's if you have!

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New Faces Of The Season



John
The Club House

John is a man of many talents: he's a qualified lawyer, musician and use to run his own music booking/tour agency in London. In 2013 he decided to sell the business and move down to the South West to enjoy a more stress-free life with his girlfriend and dogs.

One of John's passions in life is cooking and has joined The Club House team to learn more about the world of catering. In his spare time, he DJ's, plays the Saxophone and paints pet commissions.



Fran
The Micro Bakery

Fran has recently moved down from Kent where she was an art and food-tech teacher for 23 years. She has holidayed in Dorset with her family for many years and decided to make the move permanent.

She always loved cooking and baking and is thoroughly enjoying experimenting and learning more in her new job at the micro-bakery



Lou
The Hive Beach Café

Originally from North Wales, I relocated down to Dorset for a new life and fresh start. The idea was, and still is, to try different things and experience life to its maximum. By trade I am a qualified mechanic and spanned for 6 years before being made redundant. It was during my next job as a lingerie fitter that I learnt how much I love helping people and giving amazing customer service! I pride myself in looking after people to the best of my ability and giving them a fun and enjoyable experience. I sold cars for a while before I moved down to Dorset and sold again for West Bay Holiday Park for 2 years before joining the Hive!! In my spare time I free-dive, pole dance, sew, fossil and play electric violin. I share my life with my partner Andy and am loving being a step mum to two fantastic children.



Mel
The Micro Bakery

"I moved down from London 5 years ago to pursue the goal of becoming a chef. I have now worked in kitchens in the South West for 3-4 years and currently work at both The Club House and the Micro Bakery."

In my downtime, I enjoy getting outside and walking my dog on the beach."

JOIN THE TEAM AND APPRENTICESHIP OPPORTUNITIES

We are dedicated to employing local people for our year-round business. We also engage with Weymouth College to further the career of any of our staff wishing to gain qualifications for a career in hospitality. We currently employ 120 crew across the company ensuring a dynamic and diverse team to deliver the very best customer service experience.



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Café - Deli - Homecatering

140 West Street, Brixham, Devon, TQ9 5AP

INSTANTLY AVAILABLE! CHEESE & COUNTRY MEATS FROM OUR DELI - PERFECT WINTER FOOD!

A LARGE SELECTION OF LOCALLY PRODUCED FOODS, FRESH SANDWICHES, VEGgie SOUPS & CONTINENTAL BREAKFAST HOT FOOD FROM OUR CAFE - PER A WINTER WARMER. LET US CATER FOR YOUR NEXT FAMILIAR CATERING & PARTY PACKAGES.

FOR FRIENDS OF THE HIVE, RECEIVE 10% OFF ALL CHEQUES ON PRODUCTION OF THIS ADVERT

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Kellys

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Bradley's

Hunt's

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Piddle Brewery

West Bay

Burton Bradstock

Hunt's

Bradley's

CJ Shellfish

Piddle Brewery

West Bay

Burton Bradstock

Hunt's

Bradley's

CJ Shellfish

We are passionate about using the finest quality, local and sustainable produce in our dishes throughout our three restaurants. Over the past 25 years we have developed and nurtured relationships with some of the best suppliers in our local area. Here are just a few of them.

Triton G. Muller

Electrical Contractors

SUPPLIES & INSTALLER

ROLECEV

01508 778384 Mob 07968 134104

www.tritongm.co.uk

Our micro bakery is based in the heart of Burton Braddock. The team are constantly experimenting with seasonal & local ingredients to keep a steady supply of freshly made cakes and biscuits arriving at the cafés.

The Micro Bakery

Iconic coastline. Fantastic cake!

Triple Chocolate Brownie

Makes: 1 10 x 15 inch tray of brownies

480g dark chocolate 70%
360g salted butter
6 eggs
600g caster sugar
120g plain flour
95g milk choc chips
95g white choc chips

Method:

Preheat oven to 160 degrees Celsius and line the tin with greaseproof baking paper making sure it comes about 1 inch above the tray. Melt the butter in a bowl in the microwave for 20 seconds at a time until melted or over a pan of simmering water. Add the chocolate to the melted butter and either heat again in the microwave for 20 seconds at a time until melted or over the pan of



simmering water. Whisk the butter and chocolate mixture together until it is glossy and smooth with no lumps of chocolate. Let the mixture cool. Add the eggs and caster sugar to a mixer with a whisk attachment and whisk at high speed for about 5 minutes or until the mixture is pale, fluffy and doubled in volume. Sieve the plain flour into the egg and sugar mixture and fold in gently by hand with a spatula. Make sure all the flour is mixed in and there are no lumps of flour remaining. Then fold in the cooled chocolate mixture with a spatula until thoroughly combined. Fold in the milk and white chocolate chips until distributed evenly. Pour the brownie mixture into the tray and bake for 30-40 minutes until a skewer inserted into the middle comes out clean but the middle is still gooey.

Sustainability

We have sourced much easier to recycle aluminium tins of water which will replace our small plastic bottles of water. This is the last single use plastic product that we can replace with an environmentally friendlier product! This along with our reusable Hive cups, the electric car charging point at the Club House and our commitment to using the whole product wherever possible, gives you an insight into our determination to remain as sustainable and environmentally friendly as possible. Even our online shop products are packaged with popcorn rather than polystyrene chips for example!



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Our new cakes and tray bakes for Winter 2019!



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Christmas Shopping at The Hive

The Hive Beach Shop has expanded and is selling more products and gifts than ever before. With a brilliant range of coastal cards, stocking fillers for Christmas, locally produced foodie items and a whole host of treats for your four-legged friends. The Hive Beach Shop has something for everyone.

Check out our new Instagram page - @thehivebeachcafe



Salty Fingers Gin

Take a piece of Burton Bradstock beach home with you with our NEW unique gin.

We wanted to produce a product that was 100% made in the South West and using ingredients that we use in-house.

As all three sites use seaweed on an almost daily basis, it made sense to use it in our gin. For the gin, the seaweed of choice is locally foraged Salty Fingers. They are described as tasting like a salty grape.

The gin was made in a local distillery and the label was created by our in-house marketing team. The gin is infused with Sicilian lemons which compliment the Salty Fingers.

Served best with cold tonic of choice, a good squeeze of lemon and lots of ice.

With great shelf appeal and a conversation starter at parties.

Each bottle is completely unique with its own batch number.

Salty Fingers Gin is available to purchase at all of our shops.



There are few who can resist the Jurassic Coastline. We are so lucky to call this part of the country home and think more people should be exploring the wonders our local area has to offer.



Book a 2 night stay at Donkey Lane Cottage, in the heart of Burton Bradstock, which includes a discount at all three sites and a complementary bottle of fizz.

Simply visit

www.burtonbradstockcottages.co.uk



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THE *Watch House* POST

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Wood Fired Oven

Head over the hill to the comfort of the wood fired oven and enjoy a freshly made Pizza.

We have a range of pizza's which you can watch being prepared before you.

Fresh, local and made in minutes!



Love Food, Give Food

Every year the Hive company take part in the 'Love Food, Give Food' campaign to raise money for the hungry.

This year the Watch House team came out on top with the most money raised - £2171

In total the company raised £4338



Expanding Shop

The shop has expanded!

We now have on sale a whole range of cards, jams, books and Hive goodies.