

# LUNCH MENU

## 12 - 3PM

### Seafood Naughty Nibbles Board

Crayfish tails in Marie Rose sauce, smoked salmon, smoked mackerel, rocket and croutons £14

### Marinated olives with feta and sun blushed tomatoes £8

### Lobster and King Prawns

West Bay lobster simply grilled in garlic butter with king prawns, mixed leaves, coleslaw with sweet chilli mayonnaise and Hive chips whole £65 / Half £35

*We give 50p of every lobster we sell to the National Lobster Hatchery in support of the 'Buy One Set One Free' campaign*

### Halibut

Halibut fillet oven roasted with sweet sun blushed tomatoes, peas, sweetcorn, roasted chorizo and tender stem broccoli with a smoked salmon and chive mayonnaise £30

### Trout

Fillet of trout oven roasted with roasted butternut squash, sweet potato, cherry tomatoes, braised kale and baby spinach with a seafood selection and squid mussels, prawns and crayfish with a crab mayonnaise £25

### Bass

Bass fillet grilled with violet potatoes, braised leeks, olives, heritage tomatoes, spring greens and asparagus with a roasted red pepper dressing £25

### Fish & Chips

Atlantic hake off the British coast in a thin crispy tempura batter with Hive chips, mixed leaves, and tartare sauce £18

### King Prawns

Shell on king prawns served cold with summer coleslaw, potato salad, garlic mayonnaise, mixed leaves and Hive bread £20

### Crab Sandwich

Hand-picked white and brown crab meat in malted brown bread with mixed leaves and coleslaw £12

### Summer Salad

Figs, cucumber, heritage tomatoes, radish, basil, olives, spring onions, pineapple, sun blushes tomatoes, carrot and roasted aubergine with crumbled feta cheese £17

HIVE CHIPS £4  
GREEN SALAD £4  
NEW POTATOES £4  
COLESLAW £4



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Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with any form of allergies are advised to assess their own level of risk and consume dishes at their own risk. Please ask to speak to a chef on duty if you are in need of assistance in this regard.