

Small Plates

Perfect for sharing!

Here at The Hive, we use the best ingredients, with local suppliers where possible. They include: MicroPure, A&J Fish Ltd, Cartmel Valley Game, Grange Bakery, Ulverston Meat Company & Ashlack Hall.

Please let a member of staff know if you have any allergies or dietary requirements **BEFORE** ordering.

MEAT

Lamb arayes, toum.	£11
Duck leg croquettes, sweet potato, black cherry ketchup.(GF)	£12.5
Caribbean oxtail, rum steamed cabbage. (GF)	£13
The Hive fried chicken, sprout slaw, Croft Gardens honey (GF)	£11
Black & white pudding roulade, haggis, romesco sauce.	£9
Crispy pork belly tacos, corn salsa, aioli.	£12

SEAFOOD

Pan roasted coley, soubise, hazelnut crumb, chard. (GF)	£13
Portuguese cuttlefish & chorizo stew. (GF)	£11
Chilli & garlic king prawns, toasted sourdough.	£11.5
Smoked haddock fritter, creamed leeks, chive oil. (GF)	£10
Walney Langoustines, garlic butter (subject to availability).	£14

VEGETARIAN

Roasted jerusalem artichokes, parsnip puree, sumac, cavolo nero. (GF)(VE)	£9
Masoor dal vada, date & tamarind chutney. (GF)(VE)	£9
Beetroot tart tatin, whipped goats curd. (V)	£11
Southern fried oyster mushrooms, squash puree, sage pesto.(GF)(VE)	£10
Honey roast figs, roquefort, raddichio, walnuts.(GF)(V)(VEO)	£12

SIDES

Selection of breads, whipped butter, olive oil, balsamic.(V)(VEO)	£8
Patatas bravas. (VE)	£7
Fries. (GF)(VE)	£3
Chicken salt fries. (GF)	£4
Garlic & parmesan fries (GF)	£4.5

For more plates, see our daily SPECIALS board

(V) Vegetarian (VE) Vegan
(GF) Gluten free (VEO) Vegan option available



THE HIVE

