

The HIVE

— at *Calcot* —

SHARE & GRAZE

12pm - 5pm

Charcuterie Board - Serrano Ham, Sliced Chorizo and Salchichón, Mozzarella Balsamic Onions, Pickles, Focaccia 18 (G/D/SD/Mu)

Seafood Board - Cured Salmon, Salt Cod Croquettes, Atlantic Prawns, Balsamic Onions, Pickle, Focaccia 22 (G/D/SD/Mu/E/F/E/Cr)

Baked Camembert - Red Onion Jam, Toasted Sourdough 15 (G/D/SD)

LIGHT BITES

12pm - 5pm

Sweetcorn & Chilli Soup, Lime Yoghurt & Coriander Oil 12 (S/F/Cr/Se/D)

Quinoa Salad - Broccoli, Chickpeas, Red Bell Pepper, Watercress, Lemon & Sesame Buttermilk, Almonds 17 (C/N/Se/G/SD)
Add Chicken, Smoked Salmon (F) or Crispy Tofu (S) 6

Smoked Chicken Caesar, Pancetta, Croutons, Kos 22 (E/F/D/G/SD/Mu)

Prawn & Avocado Salad, Gem Lettuce, Sun Dried Tomato, Green Beans, Marie Rose Dressing 19 (Cr/F/E/Mu/Ce/G)

SANDWICHES

12pm - 5pm

Wood Fired Chicken & Parma Ham Club Sandwich, Fries 18 (G/D/E/Mu/SD)

Classic Reuben Baguette, Koffman Fries 16 (G/E/F/Mu/D/SD)

Smoked Salmon, Cream Cheese & Chive, Salad & Crisps 10 (S/G/D/F)

Fenton Egg Mayonnaise & Cress Sandwich Salad & Crisps 9 (S/G/D/Mu/E)

Coronation Free Range Chicken & Lettuce, Salad & Crisps 10 (G/D/Mu/SD/E)

BRUNCH

9am - 12pm

Pastry 4 (E/D/V/G/S)

Croissant | Pain Au Chocolat

Dry Cured Smoked Bacon Sandwich 8
(G/D/SD)

Smoked Salmon, Cream Cheese & Chive
Bagel 8 (F/G/D/SD)

Shakshuka, Spiced Tomato Sauce,
Poached Free Range Fenton Eggs,
Dukkha, Yoghurt 12
(C/E/D/Se/S/G/Mu/SD)

Smashed Avocado & Poached Free Range
Fenton Eggs On Grilled Sourdough 12
E/SD/G/V

NIBBLES

12pm - 5pm

Sliced Serrano Ham 25g 10

Marinated Gordal Olives 4.5

Stuffed Peppers 6 (D)

Sourdough, Arbequina Oil,
Balsamic 5 (SD/G)

Balsamic Onions 5 (SD)

Iberico Ham Croquettes 8 (G/D/E/Mu)

Salt & Pepper Calamari, Gochujang
Mayonnaise, Sesame 12
(M/SD/S/G/Se/E/Mu)

Koffman's Skin On Fries 6

Truffle & Parmesan Fries 7 (G/D/SD)

FLATBREADS

12pm - 3pm

Cornish Lobster, Gruyere & Tomato
24 (Cr/D/G/SD/E/Mu)

Beef Shin Chilli, Pecorino, Sour Cream
18 (SD/S/G/D)

Smoked Tomato, Ricotta, Olive, Basil
16 (SD/G/D)

SWEET TREATS

12pm - 5pm

Chocolate Cookie 3 (D/V/G/E/S)

Churros, Chocolate Fondue 8
(D/G/SD/E/S)

Affogato: Vanilla Ice Cream, Espresso,
Biscotti 9 (G/V/N/D)

Calcot Cream Tea
Scones, Clotted Cream & Jam,
Tea Or Coffee 14
(D/G//SD/E)

HOT DRINKS

Canton Loose Leaf Tea 4

English Breakfast | Earl Grey | Assam
Darjeeling | Triple Mint | Jade Green
Jasmin Pearls | Chamomile
Lemongrass & Ginger | Berry & Hibiscus
Origin Coffee 4

Cappuccino | Latte | Americano Double
Espresso | Mocha | Flat White
Iced Coffee | Hot Chocolate

A discretionary 12.5% service charge will be added to the total of your bill. All prices include VAT.

Allergenic ingredients. If you have an allergy or intolerance we can adjust some dishes on the menu. To make sure this is handled properly it is best to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straightforward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free. If you have an allergy or intolerance, please let us know.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish,
(Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin