

All ingredients sourced from the fantastic local suppliers of Chorlton and prepared by @beehivefood  
www.beehivefood.co.uk

BEHIVE  
FOOD

## BARSNACKS

A mix of 3 For -6-

**SALT & PEPPER PEANUTS** (Ve) -2.5-  
with Szechuan pepper & chilli.

**MIXED OLIVES** (Ve) -2.5-  
with chilli and fennel seeds.

**CASHEW NUTS** (V) -2.5-  
with honey and sesame seeds.

**CANDIED ALMONDS** (Ve) -2.5-  
with paprika and orange peel.

**CHIPS & DIPS** (Ve) -3-  
Salted tortilla chips with hummus & salsa.

## SHARING SNACKS

**EDAMAME BEANS** (Ve) -3-  
seasoned with chilli and garlic salt.

**BRAMLEY APPLE PORK PIE** -4-  
with cider jelly. Served with piccalilli and english mustard.

**WARM PITTA & DIPS** (Ve) -5-  
with hummus, salsa and aubergine chutney.

**GIANT BAKED NACHOS** (V) -8-  
with spinach and artichoke cheese sauce, salsa and jalapenos.

•with a side of rosario chorizo -12-

## DESSERTS

Ask about milkshakes & dessert cocktails

**AFFOGATO** -5-  
Vanilla ice-cream, espresso, Amaretto and an almond biscotti.

**STICKY TOFFEE PUDDING** -5-  
with vanilla ice cream & marshmallows.

## LARGE SHARING BOARDS

Bottle of house wine with either board -13-

### CHARCUTERIE

Pork pie, salami, chorizo & prosciutto served with olives, chutney, almonds, piccalilli & toasted bread. -15-

### CHEESE PLATTER (V)

Goat's cheese, gorgonzola, cheddar and a seasonal cheese, served with grapes, apple, piccalilli, chutney, pickled tomatoes & toasted bread. -15-

## SMALL PLATES

A mix of 3 for -15-  
with bottle of house wine -28-

**CURED PROSCIUTTO** -6-  
with candied almonds, seasonal cheese and chutney.

**ROSARIO CHORIZO** -6-  
poached in red wine and shallots with hummus & toasted bread.

**SMOKED & SPICED AUBERGINE** (Ve) -6-  
with pickled tomatoes dukkah spice and pitta bread.

**GOAT'S CHEESE CROSTINI** (V) -6-  
with beetroot & red onion chutney.

**SEASONAL SOUP** -6-  
ask for today's soup. Served with toasted bread.

**HOUSE HOT SANDWICHES** -4-  
ask for today's hot filling, served with tortillas and salsa.  
•with seasonal soup -6-