



The Beehive

PUB & RESTAURANT

A Dinner with Chef Emily Watkins

£75

(£50 Optional Wine Flight)

Scallop

Orkney Scallop, Celeriac Puree, Hazelnut Vinaigrette
Firestone Vineyards, Riesling, Santa Ynez Valley, California, USA 2013
125 ml

Fallow Deer

Pumpkin Cream & Fallow Deer Braised Neck, Cob Nuts & Sage
Domaine Hamelin, Chablis 1er Cru, Burgundy, France 2014
125 ml

Monkfish

Kelp Cured Monkfish & Ale Battered Cheeks, Tartare, Capers & Preserved Lemon
Domaine Jean-Marc Lafont, Les Granits Roses, Fleurie, Beaujolais, France 2015
125 ml

Squab Pigeon

Squab Pigeon, Creamed Potatoes, Braised Lettuce, Cumbrian Ham, Meat Juices
Mauro Molino, Barolo DOCG, Piemonte, Italy 2012
125 ml

Rhubarb

Forced Rhubarb & Brown Sugar Meringues, Vanilla Burnt Cream, Poached Rhubarb, Rhubarb Puree
Château Poulvère, Sémillon/Sauvignon Blanc, Monbazillac, France 2014
100 ml

Petits Fours

Beehive Chocolates
Our Range of Tea or Coffee

Kitchen Opening Times: Lunch: Monday to Saturday 12pm to 2.30pm, Sunday 12pm to 4pm

Dinner: Monday to Thursday 6.00pm to 9.30pm, Friday and Saturday 6pm to 10pm

An optional 10% Service Charge will be added to your bill. **Allergy information can be obtained by talking to staff.**

The Beehive, Waltham Road, Maidenhead Berkshire, SL6 3SH. **Reservations: 01628 822877 or email: reservations@thebeehivewhitewaltham.com**