

The Beehive

PIZZA MENU

12' THIN AND CRISPY STONEBAKED PIZZAS MADE TO ORDER ON SITE
AVAILABLE TO EAT IN OR TAKEAWAY
ALL DAY, EVERYDAY

MARGHERITA - £9.95

MOZZARELLA & CHEDDAR 1054Kcal

MEAT FEAST - £12.50

CHICKEN, BACON, MEATBALLS, PEPPERONI, CHORIZO, SAUSAGE & SPICY GROUND BEEF 1350Kcal

MUSHROOM DELUXE (V) - £10.95

MUSHROOM, RED ONION, SWEETCORN & PEPPERS 1108Kcal

SIZZLING CHICKEN - £11.95

CHICKEN, PEPPERONI, NDUJA SAUSAGE & JALAPENOS WITH A DRIZZLE OF HOT SAUCE 1201Kcal

TEX MEX - £11.95

BBQ PULLED PORK, SPICY GROUND BEEF, ONIONS, JALAPENOS, PEPPERS WITH CRUSHED NACHOS 1261Kcal

HAWAIIAN - £10.95

HAM AND PINEAPPLE 1091Kcal

THE CLUBHOUSE - £11.95

BBQ CHICKEN, SMOKED BACON, TOMATO & LETTUCE 1222Kcal

GODFATHERS - £11.95

MEATBALLS, CHORIZO, PEPPERONI, FRESH PEPPERS & ONIONS 1363Kcal

ORIENTAL - £11.95

HOI SIN PORK, PINEAPPLE, FRESH PEPPERS & SWEETCORN 1237Kcal

GARLIC PIZZA BREAD - £7.95

ADD CHEESE FOR £1 696Kcal

OR CREATE YOUR OWN FROM ANY OF THE MENTIONED TOPPINGS

1 TOPPING - £10.50

2 TOPPINGS - £10.95

3 TOPPINGS - £11.50

4 TOPPINGS - £11.95

5 TOPPINGS - £12.50

our pizzas are prepared in a separate kitchen so may arrive at a different time to your other food although we will try our best to get it to you at the same time

Allergen Info

(v) Veggie Friendly – Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your Order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes



Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week

