



EAT & DRINK

Enjoy great hospitality the Mediterranean way



Delicious authentic Greek food plus the best bar list in town

MEZE, TAVERNA TABLES, TAKEAWAY, PICNICS, COFFEES,
CONFECTIONS, ORGANIC TEAS, WINES, SPIRITS, BEERS



In a nutshell, our cuisine is a celebration of our Anglo-Greek heritage. Known by the local community for our authentic Corfiot recipes, sourcing the finest deli supplies and ingredients from the Greek markets, as well as fresh Kent & Sussex produce right here on our doorstep, we take pride in the range of delicious food we offer our customers every day.

Take away a slice of Greek heaven

The Hive takeaway menu allows you to treat yourself, from meze through main to dessert, in the comfort of your own home. And you can also now enjoy our brand-new **Greek feasting picnic hampers** including three sizes of cartons (using recyclable, and where feasible, biodegradable packaging) so that friends, families and colleagues can create their own tailor-made picnics to enjoy in the great outdoors. Orders placed the day before can also include one of our daily specials – please ask a member of staff for details.

Mezes: Our mouth-watering meze selection includes Ionian pita breads, sundried tomatoes, chillies, chargrilled pickled red peppers, stuffed vine leaves, a selection of olives, feta cubes, dips, sautéed Greek village sausage with leek, slow-cooked giant butter beans, and hearty beef meatballs in a rich tomato sauce.

Mains: For something a little more filling, indulge in our filo pastry pie, spinach and leek folded pastry or three-cheese folded pastry. Or why not try one of our delicious mozzarella onion or margarita pesto pizzas, both of which come with a range of optional toppings including mushrooms, peppers, spinach, marinated chicken, Greek sausage and parma ham. Our marinated chicken and salad Gyros (wraps) are also a popular option, as well as our tasty salads including tomato and mozzarella, and village salad with olives and cheese.

Desserts: And if you still have room for something sweet, you may struggle to choose between our pistachio baklava bites, kataifi bites, or vanilla cream filo pastry bougatsa.



Dine in style at The Hive

If you'd like to experience a Greek feast at The Hive, simply pop in (where we'll be serving snacks from 9am and lunches and dinners from 12pm) or book a table in advance.

In-house delights

In addition to choosing anything from the takeaway and picnic options above, our in-house menu also includes a wide range of house specialities, daily specials, and daily soups (wintertime only). Please check the website for regular updates or ask a member of staff for details of what's on offer.

Alternatively, why not take advantage of our 'daily deals': **meze moment** (choose from a Mythos Greek lager, small glass of house white or red, or any non-alcoholic drink, plus half a large warm pita bread with hummous or tzatziki, plus two dishes from our deli range); or **sweet tooth treat** (choose any of our Greek or loose-leaf teas or hot coffees, plus a cake, tart or Greek pastry (with an optional complimentary serving of cream or ice cream).

Sweet treats

We have an amazing range of Greek pastries, including pistachio baklava bites, almond and walnut kataifi rolls, and melomakarona (traditional honey biscuits, one with a crumbly walnut topping and one half dunked in dark chocolate). We also offer a daily selection of cakes and tarts from our full range which comprises coffee and walnut triple layer, crazy carrot cake, lemon grove cake, Victoria sponge cake, almondy peanut and caramel slice, chocolate brownie, pecan tart, and raspberry and almond tart. All of our desserts can be served with cream or ice cream for a small additional charge.





Traditional taverna tables

Relaxed Mediterranean dining is all about feasting and celebrating with family and friends. As part of our commitment to promoting community gatherings, during week-day evenings and at the weekend you can also book a taverna table with your own 'one-pot' as a centrepiece dish served with Greek salad, pita bread and a selection of dips. Taverna-style dining is charged at a set rate per person and needs to be booked 48 hours in advance. You can add other mezés and desserts to the table at an extra cost. We are happy to prepare an additional 'one-pot' for those with special dietary requirements.

Taverna one-pot specialities

- Keftethes me saltsa (hearty beef meatballs in a rich tomato sauce served on a bed of seasoned rice)
- Yaya's briam (vegetables roasted in premium organic olive oil, oregano, rosemary and garlic on a bed of Mediterranean quinoa served with a sofrito and white wine sauce)
- Emma's kotopoulo special (marinated Greek chicken chunks with sauce over pasta topped with fresh pesto, split cherry tomatoes, fresh basil and crumbled feta)
- Kotopoulo forno (split new potatoes and chicken marinated in extra virgin olive oil, lemon juice, oregano, rosemary, thyme and garlic baked in the oven served with roasted Mediterranean vegetables)
- Kleftiko (lamb rump, stuffed with tangy tomato and feta cheese baked in its own juices and passata in a parchment parcel with mixed peppers, onions, garlic and oregano, served on a bed of seasoned rice)
- Lavraki me patatas (sea bass gently steamed on a bed of pan sautéed potatoes and asparagus in extra virgin olive oil, lemon and white wine and simmered in a base of sofrito with our secret seasoning!)



Raise a glass at The Hive

Whether celebrating work achievements with colleagues or simply socialising with friends and family, we have a diverse range of alcoholic and non-alcoholic beverages available, several of which we are proud to say come from local farms, vineyards and breweries, as well as a wide selection of international favourites. Our licensed bar is now open from 11am to 11pm Monday to Saturday, and from 10am to 3pm Summer Sundays (1st April - 30th Sept). We are also now able to serve a fantastic range of lagers, beers, wines and bubbly with takeaway food orders, too. Meanwhile, our new health drinks fridge offers a selection of refreshing vitality drinks and immune-boosting shots.

Wines by royal appointment

One of our most popular wines at The Hive is also enjoyed by Her Majesty the Queen. Served to Barack Obama at a state banquet, the Fitzrovia Sparkling Rosé is just one of the varieties we serve from local vineyard, Ridgeview, blending Chardonnay for "freshness and finesse", with Pinots for "pronounced red berry fruit flavours". In fact, The Hive team originally supported Ridgeview back in the early 2000s in their infancy, so it's a pleasure to stock and serve their wines today. Meanwhile, from an award-winning estate just a few miles down the road, Biddenden Vineyards provides us with a range of wines to suit every pallet, including Gribble Bridge Dornfelder (Red), Ortega Dry (White) and Gribble Bridge Rosé.

We also stock the acclaimed Whispering Angel, and a wide range of other French wines from award-winning chateaus, as well as exclusive champagnes Billecart-Salmon Rose and Pol Roger Reserve Brut.

Scrumptious ciders

Although the West Country may be famous for its cider production, here in Kent we have many a scrumpy that would give them a run for their money. If you're a cider-drinker, we have a great selection to tantalise your taste buds. Having grown up in the orchards of local farm Gibbet Oak, the team at Nightingale Cider know a thing or two about apples. Popular flavours include the Night Bird, Russet, Tenterden and Falstaff Bramley. We also love Biddenden Vineyards' cider range including Biddies, and of course their delicious sparkling cider, Red Love.



Best of the beers

If you're partial to a pint, do come in and explore our fabulous range of ales from Harveys of Lewes, who pride themselves on their traditional brewing methods as well as sourcing local whole hops from Sussex, Kent and Surrey, to produce a distinctive hop character. We also have a range of international lagers to suit every taste.

In high spirits

Famed for their hedgerow liquers, Wild Spirits of Kent use handpicked fruits such as quince, sloes and blackberries, which are infused with Kent-distilled gin and vodka to make the perfect spirit. We also love Kentish distillery Anno's exquisite range of award-winning gins and vodkas.

A break from the booze

If you fancy a refreshing alternative to alcohol, why not try our delicious range of fruit juices. Renowned across the UK, yet sourced from nearby Lamberhurst, our Owllet juice range includes Cox & Bramley, Pear, and Rhubarb & Strawberry. We also stock Biddenden Vineyard's very own farm-pressed Apple Juice.



Local coffees and healthy teas

Apart from our delicious range of chilled and fresh local coffees, we've also increased our range of herbal teas at The Hive. Our vegan, gluten-free, organic wild infusions are hand-picked from the Ionian, Epirus and Sparta mountain regions, and specially selected to promote the well-being of our guests. We also stock a wide range of award-winning loose-leaf teas from Herbert & Ward. Check out the website, or ask a member of staff, for our full tea menu. For a dose of natural sweetness, why not try one of our speciality teas with a serving of Cranbrook or Greek honey, or natural candy herb, Stevia?

Tempting bar snacks

The perfect accompaniment to your favourite tipple, why not treat yourself to some of our tasty bar snacks, such as local favourite Kent Crisps, hand-cooked in a range of flavours including Ashmore Cheese & Onion, Roast Beef & Spitfire Ale, and Sea Salt & Vinegar with Biddenden Cider.

Whatever your requirements – business or social – we can cater for you.

With a range of takeaway and dining options, plus a whole host of food-fuelled events throughout the year – such as our popular supper clubs serving up the finest cuisine from around the world – there really is something for everyone. For more information on our culinary events, please see our [Art & Events brochure](#), or visit our [website](#) for regular updates.



Enjoy the vibe at



The ultimate place to eat, drink,
socialise, work or relax



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www.hivehubs.buzz



#hivehubs

We are open: Mon 8am-7pm, Tues 8am-9pm,
Wed - Fri 8am-11pm, Sat 9am-11pm, Sun 10am-3pm*

*On Sundays the Hive in Cranbrook is open from 1st April - 30th September.
It is also available for private hire, see website for details.