

THE *Hive Beach* POST

Iconic coastline. Fantastic food



Beach Clean

The Hive team are passionate about keeping the beach clean and are eager to do another communal beach clean very soon. Keep an eye on our social media for news about a socially distanced beach clean.



Local Suppliers

At all our restaurants we buy as much seafood from local fisherman as possible to support our coastal community. Flip to the middle pages to see our suppliers map.



Lobster Fizz Wednesday

Local lobster and bubbles with a beach view... YES PLEASE!

Every Wednesday at The Hive.



Will is the newest member of the Hive kitchen. He joined the team this summer as Junior Sous Chef.

Will has always had a passion for cooking. He studied Food Production for 2 years at Weymouth College and then joined the team at 'The Boat That Rocks' in Portland for 4 years. During his time in Portland, Will progressed from Kitchen Porter all the way up to Head Chef, showing his skill, determination and talent.

Will has already shown flair in the Hive kitchen by creating a beautiful Scallop and Red Mullet Risotto dish which went down a storm with café customers and our social media following.

WILL'S SCALLOPS & RED MULLET RISOTTO

Serves 2

Fish

Scallops 8
Baby red mullet 4
Salt & pepper pinch
Knob of butter

Veg

Spring onions 3, sliced
Red chilli 1, sliced
Fresh ginger 100g, grated
White onion half, sliced
Garlic cloves 2 crushed & chopped

Seasonings

Garam masala 1 tbsp
Cumin 1 tbsp
Curry powder 1 tbsp
Smoked paprika 1 tbsp
Coriander seeds half tbsp
Turmeric half tbsp
Nutmeg half tbsp
Cinnamon half tbsp
Lime leaves 2
Fresh coriander for garnish

Rice

Risotto rice 2 cups
White wine 100ml
Butter 50g
Fish stock 4 cups

Preparing rice: Place a large saucepan over a medium with a little oil, sweat all the veg together until tender.

Follow by adding in all the seasonings and mix together.

In the same saucepan, pour in the risotto rice and white wine and let it reduce by half. Once reduced, fold through the butter and fish stock and leave to simmer until the rice is al dente.

Preparing fish: Preheat a pan with a tbsp of oil on a high heat. While heating, pat your scallops dry and season with a pinch of salt & pepper on both sides. Place all the scallops in the pan flat side down and leave to cook for 2 minutes till golden brown. Turn the scallops over and a further 1-2 minutes and add a knob of butter to baste the scallops in. Don't move the pan around whilst cooking.

Preheat oven to 180°, place mullet on a lined baking sheet and season with salt & pepper on both sides. Bake in the oven for 6-8 mins until golden.

To serve: Spoon the rice into a shallow bowl and place the scallops and red mullet on top. Garnish with fresh coriander.



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THE CLUB HOUSE POST

Iconic coastline. Fantastic food



NEW Marquee

The newest addition to the top decking has been one of the biggest hits at The Club House this summer.

With more seating, our guests have been able to enjoy the garden areas more than ever.



Club House Experiences

5 Course Tasting Menu & Wine Pairing Experience

Cocktail Masterclass

A perfect gift, special date night or for a group of friends to do together.

For more information head to our website.



Swing Chair

The newest addition to The Club House lawn is a couples swing chair, beautifully crafted by local company FAT LEAF.

A blissful spot to enjoy a glass of wine together and gaze out to sea.



The Club House's Mixology team love to show off their skills behind the bar bringing drama to your dining experience. Both Fefe & Laura have attended cocktail masterclass training in London gaining extensive knowledge about mixology and how to create the best cocktail recipes. With this education behind them and, with some experimenting behind the bar, the duo have created homemade syrups, exciting flavour combinations and have pushed the boundaries beyond the classic cocktail flavours! Take a look at the cocktail menu they have created for you to try:

THE CLUB HOUSE COCKTAIL MENU

THE CLASSICS ALL £9.50

NEGRONI
ELLCo gin, Campari and Martini Rosso
vermouth served over ice with an orange twist

MARGHARITA
Olmeqa blanco tequila, lime juice, agave syrup
& citrus salt

BLOODY MARY
Black Cow vodka, Turner and Hardy spiced
tomato juice, celery, lemon,
Worcestershire sauce and spices

MOJITO
Havana Club 3yr white rum, lime juice, mint,
agave syrup, Fever Tree lemonade

BLACK COW VODKA MARTINI
Twisted, dirty or filthy
Gin-based Martini's also available on request

MOCKTAILS ALL £5.95

SHIRLEY TEMPLE
Monin grenadine, lime juice,
Bradley's ginger beer

ELDER FEVER
Lime juice, Bradley's apple juice, elderflower
sorbet, Fever Tree elderflower tonic

THE CLUB HOUSE SPECIALS ALL £9.95

BULLEIT SOUR
Bulleit Bourbon, fresh lemon juice, honey
syrup and egg white

FIREBALL
Death's Door gin, Bradley's apple juice,
crème de cassis, lemon juice and
elderflower cordial

TOAST OF CHESIL BEACH
Toast infused Black Cow vodka, lime juice,
honey syrup, marmalade rimmed glass & toast
crumbs

RUBY'S GARDEN
Hendrick's Gin, Pamplemousse Liqueur,
grapefruit juice, elderflower cordial,
Mediterranean tonic water

WEST BEXINGTON BREEZE
Doorly's 3yr white rum, Tosollini lemoncello,
elderflower sorbet, Bradley's sparkling
elderflower, lemon juice, rosemary

PIMM'S CUP
Pimm's No. 1 with lemonade, and a refreshing
selection of strawberries, fresh mint, cucumber
and orange
£7.95

APPLE & GINGER MOJITO
Bradley's apple juice, Ginger beer, mint syrup
and lime juice

VIRGIN MARY
All the lovely ingredients without the Black
Cow Vodka



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PORTLAND CRAB, HERITAGE TOMATOES AND MISO DRESSING

Serves 2

Portland crab, white meat 100g
Capers handful
Chives handful, chopped
Lemon zest half
Portland crab, brown meat 100g
Mayonnaise 1tsp

Heritage tomatoes 200g mixed,
halved, (juice drained & kept for dressing)

Edible flower petals 1 flower

Miso dressing
Heritage tomato juice
Lime juice 1
White miso paste half tsp
Salt pinch
Extra virgin olive oil 1tsp

Prepping the crab:

White Crab meat: combine the white crab meat, capers, chives and lemon zest in a bowl and gently mix together.

Brown Crab meat: mix together the brown crab meat and the mayonnaise until combined.

Prepping miso dressing:

whisk together the Heritage Tomato juice, Lime juice, white miso paste, salt and oil until combined.

To serve:

Arrange the tomatoe's generally at the bottom of a shallow bowl and pour over the miso dressing. Spoon first the brown crab meat onto the tomato's and then top with white crab and garnish with edible petals.



The Beach House

A luxury private dining experience perfect for any occasion.

The Beach House sits away from the main restaurant and looks onto the Club House lawn and out to Chesil Beach and the coast. This location creates an idyllic setting for any date night, lunch with friends or a special occasion dinner.

With all bookings at the Beach House, you are given a croquet set for you to enjoy a game on the lawn before your meal. Plus a vintage telephone to call into the restaurant to place an order for more drinks & nibbles, ensuring you don't have to leave your table.

This spot has quickly become this summer's favourite table in the house.



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STARS OF THE SEASON



Ellie

The Hive Beach Café

Recently graduating from the University of Roehampton with a First-Class Honours degree in Drama, Theatre and Performance Studies, Ellie has returned for the summer and we couldn't be prouder of her achievement!

Ellie has been part of the Hive crew for 2 years and has shone each year. Moving her way up in the team, she now helps with training new crew members. She never fails to make the team laugh on a shift and is a wonderful asset to the Hive crew.



Max

The Club House

Began working at the Club House 3 years ago as a waiter front of house. Over the years, his knowledge of the restaurant sector has rocketed making him a highly valued member of the team! Recently Max has been adding to his depth of knowledge by training behind the bar... he makes a mean Mojito!

During Lockdown Max worked as a key-worker helping his community. Now he is back at The Club House for the summer before heading off to university.



Alani

The Watch House

Alani joined us 2 years ago after volunteering at a fund raiser for the Youth Centre. She then completed work experience at the café and was offered a job at the end. She was the champion of the Ice Cream Parlour last summer and has developed into a valuable member of the Watch House team. Earlier this year she transferred to the kitchen, and is continuing to go from strength to strength!

JOIN THE TEAM AND APPRENTICESHIP OPPORTUNITIES

We are dedicated to employing local people for our year-round business. We also engage with Weymouth College to further the career of any of our staff wishing to gain qualifications for a career in hospitality.



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Our micro bakery is based in the heart of Burton Bradstock. The team are constantly experimenting with seasonal & local ingredients to keep a steady supply of freshly made cakes and biscuits arriving at the cafés.

BANANA BREAD RECIPE

Prep

Bananas 4, pureed

Egg 1

Vanilla flavouring 1 tbsp

Light brown sugar 120g

Demerara sugar 90 g

Ground cinnamon 1 tsp

Baking powder 1 tsp

Bicarbonate of soda 1 tsp

Plain flour 180g

Butter 30g, melted

Cinnamon sugar syrup

Caster sugar 200g

Ground cinnamon ½ tsp

Water 50g

Pumpkin seeds handful

1lb Loaf tin, greased and lined with greaseproof paper

- Into a bowl put the pureed bananas, egg, vanilla, light brown sugar, demerara sugar and cinnamon and stir well to combine.
- In a separate small bowl, stir together the flour, baking powder and bicarbonate of soda. Once combined sieve the flour mix into the banana mix a third at a time. (Folding into the mix well each time so all the flour is incorporated, there are no lumps left and the mix is smooth).
- Next, gently stir the melted butter in and mix until well combined
- Pour the cake mixture into the lined loaf tin and bake at 160 degrees for 35-45 minutes or until a toothpick inserted into the centre comes out clean.
- Once out of the oven and the banana bread is still warm, make the cinnamon sugar syrup by mixing the sugar, cinnamon and water together in a bowl and microwaving for 10-20 seconds to dissolve the sugar slightly.
- Pour the syrup and spread over the top of the banana bread and sprinkle pumpkin seeds on the top to decorate.



The bakery also make bespoke cakes to order for special occasions!

Visit our page on the Hive website to view our brochure:

<https://www.hivebeachcafe.co.uk/the-bakery>



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Our Suppliers

We are passionate about using the finest quality, local and sustainable produce in our dishes throughout our three restaurants. Over the past 30 years we have developed and nurtured relationships with some of the best suppliers in our local area. Here are just a few of them:

Tolchards

We are a leading drinks wholesaler covering the south of England and have built a strong relationship with the Hive Beach Company because of our reputation for supplying customers on time with excellent customer service.



Lyme Bay Winery



Exeter

Sidmouth

Lyme Regis

R.D Johns

RD Johns are a truly independent Food-service provider with over 40 years experience serving the West-country. We carry a full range of Frozen, Chilled, Ambient and Non Food products, many of which are sourced from local manufacturers, as well as a comprehensive Butchery including Westcountry produce



Exmouth

Newton Abbot



Sovereign Wines

For over 30 years supplying the demanding needs of both the Hotel and Restaurant trade, as well as those of the corporate businesses throughout the South West. QUALITY, VALUE AND AN UNRIVALLED PROFESSIONAL SERVICE.

Bradley's

6 years ago, nestled in the rural levels of Somerset, Miles and Liz Bradley created Bradley's Juice producing their own outstanding, award winning English juices. Nothing added, just single variety Somerset apples at their best.

Lyme Bay Cider

Lyme Bay Winery is less than 20 miles from the Hive Beach Café and Watch House Cafés so, whether you want to drink our cider or wine, you know it's local. Our sparkling cider, made from Westcountry apples, is perfect for a hot day and our Shoreland Cider is made for seafood! We would like to thank the Hive for their ongoing support and for working with them for another season.

Kellys of Cornwall

Kelly's of Cornwall has been producing ice cream for three generations from its factory in Cornwall. Kellys Ice Cream offers a taste of Cornwall's lush pastures, Kelly's honey cream and whole milk, fresh from the farm. Try it today!



Paignton

Kingfisher

Our expert buyers seek out the finest, native fresh fish for the Hive Beach Café every morning at Brixham market. Brixham's day boat fleet brings in plentiful supplies of fish, all caught less than 24 hours before market. "Your fish- is our business"



Kingfisher
Brixham





Arthur David
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Bridport

West Bay

West Bay
Watch House
CAFÉ
Tonic coastline. Fantastic food.

Burton
Bradstock DONKEY LANE COTTAGE



Burton Bradstock
Hive Beach
CAFÉ
Tonic coastline. Fantastic food.

West Bexington
THE CLUB HOUSE
Tonic coastline. Fantastic food.

West
Bexington

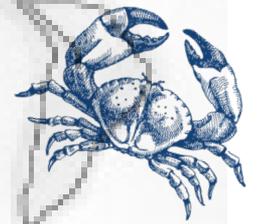
PIDDLE

Dorchester

CORNEY & BARROW
INDEPENDENT WINE MERCHANTS-1780

Weymouth

CJ Shellfish



Donkey Cottage

Our beautiful holiday cottage is located 10 minutes walk away from the Hive Beach Café. All cottage bookings entitle you to 10% discount at each of our three restaurants. www.burtonbradstockcottages.co.uk

Comax

Established in 1992 Comax is one of the largest independent wholesalers on the south coast of England. Specialising in all aspects of catering and janitorial product supply, Comax provide a vast range of quality products and offer unrivalled service and support from their professional and experienced team.

Piddle Brewery

With a name like Piddle, you'd think that we don't take anything seriously, but, we do – brewing. Our passion is blending hops, barley and malts to create ales that bring serious pleasure, from delicate thirst-quenchers to thick, velvety stouts, a match made in heaven – or in our case, Piddlington in deepest Dorset.

Hunts

Hunt's Foodservice is a family owned wholesaler supplying high quality and local produce across the West Country. Since making ice cream in the heart of Sherborne in the 1930's the business has grown and passed down through 5 generations of the Hunt family. Hunt's have been working with Hive Beach company for a number of years and support their drive to use locally sourced, seasonal ingredients for their menu's.

Arthur David

Many of our customers, including the Hive Beach company have been with us since our earliest days and we really think of them as both friends and family. Ultimately we all share the same goal, to give our customers, whoever they are, the very best service experience...so, as we said above, welcome to our family, and we hope you enjoy getting to know us!

CJ Shellfish

We are a family run business located on the Isle of Portland. We specialise in hand picked crab meat and cooked crabs and pride ourselves on quality not quantity. All our crab is sourced from local fishermen on a daily basis then cooked and picked on the same day so that the crab meat is always fresh for the customer!

Corney & Barrow

Founded in 1780, Corney and Barrow is one of Britain's oldest wine merchants, building on enduring relationships with the finest names in the wine world. We are delighted to supply some of these wines to the finest of restaurants, and especially to the team and diners at the Hive Beach Café and The Club House.

Hive Beach

ONLINE SHOP



Inspired by our beautiful coastal locations in Dorset, our exclusive Hive Beach Café products are the perfect way to have a little piece of the Hive Beach Café at home with you. Whether it is a set of seasonings to help budding home cooks recreate their favourite Hive dish, or a pack of our best selling dog biscuits to treat your four-legged friend.

The shop is composed of Hive own gifts, homeware and dog goodies, as well as talented local artists and creators.

All products are available to browse through and purchase on our website:
www.hivebeachcafe.co.uk/shop

We hope you enjoy these products as much as we have curating and creating them.



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Black Cow Vodka

Based in West Dorset on a traditional dairy farm, farmer Jason noticed how much wastage the farm was creating and wondered if there was anything that could be done about this... They began to use the whey to create the first ever pure milk vodka and the curds are used in their award winning cheese. Now expanding the range, Black Cow have created an English Strawberry Vodka created with locally sourced leftover or misshapen strawberries mixed with the pure milk vodka.

During lockdown, Black Cow evolved with the climate and started producing hand sanitizer which is being used at The Club House to keep our staff and customers safe & sanitized!
Thankyou Black Cow.

They are now working in pop-up locations around the South West and in London showcasing their tasty products once again.



The National Trust

The Hive Beach Café is nestled amongst the Burton Bradstock cliffs which are owned by the National Trust. Unfortunately, the Trust had to close all of its sites because of the pandemic, but managed to keep car parks open to make sure local people could get out and about for some fresh air and exercise.

By keeping the car parks open the Hive Beach Café were able to adapt into a takeaway and on July 4th we opened our doors again, albeit in a very different way.

Since reopening, the National Trust carpark team have worked daily to manage the area and keep control of the busy car parks with beach and café visitors, and for this we want to say Thank you to the National Trust! The National Trust reopened some of their gardens & parklands on 3rd June and are working on reopening the houses to the public very soon.



Bradleys Juice

Produced and bottled in Somerset, Bradleys use traditional methods with only the finest hand-picked produce to make their delicious juices. With a great range of flavours this small business is unforgettable once you've tried their punchy ginger beer or sweet apple juice.

During lockdown the husband and wife duo carried on producing all of the natural juices in preparation for cafés, pubs and bars reopening. Since 4th July Mr Bradley has been delivering the juices out to suppliers and adapting to the new normal. It won't be long till the team can be brought back to save Mr Bradley's aching back!

Bradleys juices are sold at all 3 of our sites and we are proud to sell such a brilliant product.

As well as us, Bradleys supply NHS hospitals in the south of England, keeping our keyworkers hydrated.
Thankyou Bradleys Juice!!

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Hive Beach Café

Alternative wedding days

Like many happy couples, Isabella & Tom didn't get to enjoy the wedding day they had planned. Instead they enjoyed Seafood platters & Hive Champagne on the beach and stayed at The Shepherds Hut in Eype for the weekend.

Takeaways

During lockdown our Head Chef Lewis was eager to get back into the kitchen and serve the best local seafood to locals visiting the beach. As of the 25th May, we turned the café into a takeaway, offering crab sandwiches, king prawns, fish & chips & more. Thank you to everybody who visited and supported us during that time and for continuing to do so since re-opening with our new normal.



The Club House

Marquee

Steve took the decision to invest in a marquee which goes over the top deck to ensure more space for guests and so we can still cater for everybody wanting to eat out at Chesil Beach

Proposal in The Beach House

We also had our first proposal at The Beach House since re-opening! Starting the evening with a stroll along Chesil Beach, Jordan got down on one knee and asked Sophie to be his wife... She said YES! From the beach they moved to the private Beach House where a petal decorated table & champagne was waiting for them to pop and toast to the future. Congratulations to Jordan & Sophie!



Watch House

Click & Collect

At this time we understand that not everybody feels ready to enter our café, which is why The Watch House have created a Click & Collect system. Order online and collect from the café takeaway window, then enjoy delicious street food and wood fired pizzas at home or on the beach.

New menu now up and running

Just before lockdown we launched a New street food style menu. Since re-opening the menu has taken off and customers are enjoying Cajun fish tacos & pulled pork burgers amongst other options.



There are few who can resist the Jurassic Coastline. We are so lucky to call this part of the country home and think more people should be exploring the wonders our local area has to offer.

Donkey Lane Cottage is a delightful cottage nestled in the village of Burton Bradstock only a short walk from the seafront. Book your stay in this pretty 2 bed cottage which includes a discount at all 3 sites and a complimentary bottle of fizz. Simply visit: www.burtonbradstockcottages.co.uk



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The Fossil Shop



The Fossil Shop (scheduled to open in March) is now open and making its mark in West Bay! Located on East Beach, opposite The Watch House; this little beach shop is full of local fossils, gift, artwork & home/kitchenware created by local talent: Dolly Hot Dogs, Molesworth and Bird, DORSET SEA SALT CO, to name but a few.

And don't forget to pick up your beach essentials... buckets & spades, ice creams and bodyboards.

Due to Covid 19, The Hive Café Shop was taken down for the time being to create more space for customers at the café. If you are missing your Hive own goodies, home fragrance or your pooch is craving their Hive homemade biscuits, all the products from The Hive Shop can be found & purchased in The Fossil Shop or on our online shop: <https://www.hivebeachcafe.co.uk/shop>

Our best seller from the shop has been by far the Salty Fingers Gin! Bottles have been flying off shelves since we released the gin back in December and again since reopening.



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Thursdays; our favourite day of the week!

Enjoy fresh woodfired pizzas and classic cocktails with family and friends from your bubble with our Thirstday Thursday deal! We kicked off the deal back in July in style by collaborating with Black Cow to create a Summer cocktail menu.

'Summer Breeze' was the most popular cocktail of the night with its refreshing and fragrant notes:- Black Cow vodka, fresh basil, strawberry syrup and elderflower.

If you haven't yet been to West Bay yet this year, make sure to go on a Thursday!



THIRSTDAY THURSDAYS

PIZZA & DRINK £15
&
COCKTAILS 2 FOR £15
5-8pm



SUNDAE MENU

TOFFEE FUDGE SUNDAE

Whippy ice cream, with handmade hive beach bakery fudge and toffee sauce, topped with a flake.

CHOCOLATE BROWNIE SUNDAE

Brownie pieces fresh from our bakery, Whippy ice cream and chocolate sauce, topped with a flake.

MIXED BERRY SUNDAE

Iced mixed berries, Whippy ice cream handmade berry sauce.

VEGAN SUNDAE

Mixed berry sorbet, berries, vegan brownie pieces and berry sauce.

ALL 6.95

WIN A FREE SUNDAE!

We love to see your colourings! Colour in the sundae, fill in your details below and hand to your server... we'll pick a new winner each month who will win a free sundae at The Watch House!

Name:

Email:

Telephone No:

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Cajun Fish Tacos

Serves 2

Monkfish tails 200g
Cajun seasoning 2 tbsp
Oil 1 tbsp
Salt pinch

Asian style hot & sticky sauce

Ginger thumb sized piece
Red chilli 1
Sweet chilli sauce 100ml
Soy sauce 40ml

Pickled cucumber

Half a cucumber sliced in rounds
White wine vinegar 100ml
Sugar 50g
Mustard seeds handful
Dried bay leaves 2

Taco shells

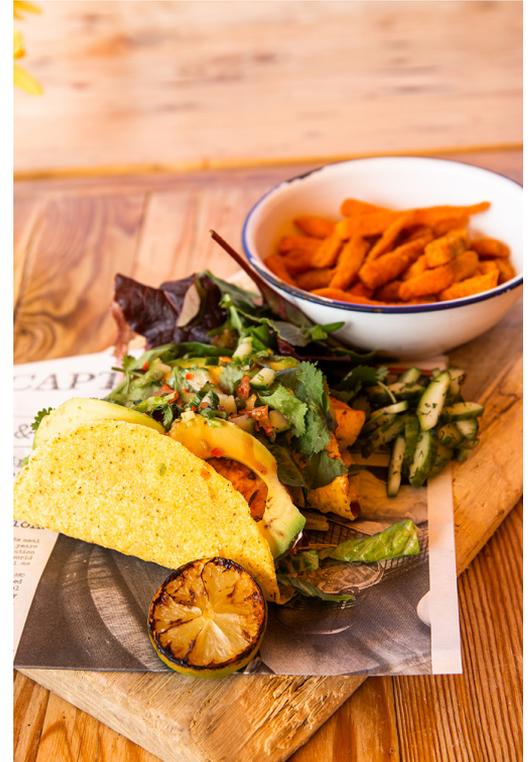
Avocado sliced
Sour cream
Fresh coriander
Mixed leaves
Lime wedges

Prepping the monkfish: In a bowl toss together the monkfish, Cajun seasoning, oil and salt until the fish is coated. Cover and leave in the fridge to marinate for 30 minutes. Place a frying pan over a high heat and add the monkfish. Cook until golden then flip over and repeat. Don't move the pan around when cooking as the monkfish may break up.

Asian style hot & sticky sauce: Chop the ginger and chilli into small pieces and put in a small saucepan with the sweet chilli sauce and soy sauce. Warm through. Either set to one side for a chunky sauce or blitz together if smooth is more your style.

Pickled cucumber: In a small saucepan gently simmer the white wine vinegar, sugar, mustard seeds & bay leaves until the sugar has fully dissolved. Leave to cool. Add the sliced cucumber and mix to ensure an even coating. Cover and set in the fridge to pickle for 30 minutes.

To serve: Warm taco shells in the oven for 10 minutes, place on a board and fill with the monkfish, avocado, pickled cucumber, sour cream, fresh coriander and drizzle in the Asian style hot & sticky sauce. Garnish with mixed leaves & lime wedges.



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THE *Watch House* POST

Iconic coastline. Fantastic food



Wood Fired Pizza Oven

Head to East Beach for a freshly made woodfired pizza. With a range of toppings, you can watch your pizza being prepared and cooked... Best enjoyed on the beach with a beer!



Click & Collect

Scan the QR code to view our Click & Collect Menu. order online, pick up from the café and enjoy tasty street food at home!



#5thingsclear

5 things clear hits West Bay every 3rd Sunday of the month and would love you to join them. Come down and do your bit for our coastline plus grab a free hot drink at the Watch House Café afterwards.