



**FISHY TREATS:** Author Rufus Purdy and his daughter Martha tuck into a crab at the Hive Beach Cafe. Right, the ultimate fish burger from the Hive Beach cookbook, inset

# What the buzz is all about...

BY RUTH MEECH

LOVED by the likes of AA Gill, Jasper Conran, rock stars Jarvis Cocker and Bobby Gillespie and chef Rick Stein – not to mention its loyal local clientele – The Hive Beach Café has been at the forefront of Britain's burgeoning beach café scene for several years.

Serving stunning seasonal seafood in a relaxed and informal setting just yards from the sea at Burton Bradstock

near Bridport, it has become one of Dorset's coolest foodie destinations.

The Hive Beach Café Cookbook, which features more than 100 fish and seafood recipes divided into four seasons, will be Britain's first beach café cookbook.

Put together by former Mr & Mrs

Smith editor Rufus Purdy and packed with images from award-winning photographer Graham Wiffen, it reflects The Hive's chefs' passion for sustainability and protecting our dwindling fish stocks.

You're just as likely to discover recipes for coley, cuttlefish, garfish, gurnard and huss as you are to come across innovative new ways to cook lobster, scallops and squid.

Rufus said: "I went down to Hive Beach was absolutely blown away by the place. I love the atmosphere there and the mix of informal dining and amazing seafood that is brought to the table straight from the sea."

"I spoke to the chef there and he cooked me this amazing hake tempura fillet with a creamy pancetta sauce with peas and chips and it was one of the nicest meals I have ever had."

At the time Rufus was working on a book called Secret Beaches: Southwest, which celebrated the secluded coves and beaches of Dorset, Devon and Cornwall. It was well received and gave him the impetus to take a 'leap of faith' and put together the Hive Beach Cookbook.

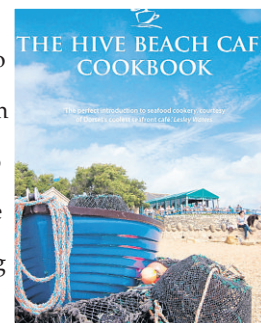
"The cookbook generated a lot of interest because it is well known as one of the top 10 places on the coast to eat and people just love it there," he said.

The recipes are broken down into seasonal sections and are a mouthwatering selection of varied and interesting dishes. They include whiting goujons with guacamole and chilli salt, grilled herrings with horseradish crème fraîche, Hive Beach fish pie, the ultimate fish burger and squid, chorizo and chilli stew.

Featuring a foreword and four exclusive recipes from celebrity chef and long-time supporter Lesley Waters, the book also makes use of the latest QR-code technology – meaning readers can simply download recipes to their phones before setting out to source the ingredients.

The Hive Beach Café Cookbook will be published by Bristlebird Books on 1 December, price £16.99.

For more information, visit [hivecookbook.co.uk](http://hivecookbook.co.uk)



**Opening this Thursday  
on Weymouth seafront**

## The Steak Lounge

11 Brunswick Terrace, Weymouth DT4 7RW  
(within The Spindrift Guest House)

*Succulent steaks with all beef being  
free range from local farms in Dorset*

We pride ourselves on good quality food at the right price. We look forward to serving you.

### STARTERS - ALL AT £5.50

#### SIZZLING GARLIC PRAWNS

Fresh King Prawns cooked in olive oil, loads of garlic, parsley and lemon

#### PRAWN COCKTAIL

Fresh King Prawns served with tangy Marie Rose sauce

#### HOME-MADE CHICKEN LIVER PATE

Pate served in individual kilner pots with salad garnish and home-made bread

#### SPARE RIBS IN BBQ SAUCE

Melt in the mouth ribs served with home-made sweet & sour sauce

### MAIN COURSES

10oz/283gms RUMP STEAK £9.95

8oz/247gms SIRLOIN STEAK £12.50

8oz/247gms RIB EYE STEAK £13.75

8oz/247gms FILLET STEAK £14.95

Steaks are served with either dauphinoise potatoes and roast vegetables or home-made chips, mushrooms and salad

### DESSERTS - ALL AT £5.50

#### HOT FRUITS OF THE FOREST

WITH CREAM AND ICE CREAM

#### HOME-MADE CHAMPAGNE & RASPBERRY JELLY

#### HOME-MADE APPLE PIE

**We are open evenings on Thursdays,  
Fridays, Saturdays and Sundays**

Limited seating so booking is highly recommended to avoid disappointment

**Tel: 01305 773625**

We have no alcohol licence so please feel free to bring along your own drinks. And at present we have no credit facilities and can accept only cash or cheque; this should be rectified within the next few days

## Christmas At The Hotel Rembrandt

Party Nights £29.95 Per Person

*Includes: Half A Bottle Of Wine, 3 Course Dinner & Disco.*

Christmas Day Lunch £57.50 Per Person

*Includes: Bucks Fizz On Arrival, 4 Courses, Coffee, Mince Pies.*

*Christmas Carvery Lunches, Boxing Day Luncheon,  
New Year Eve Gala Dinner & Party, Accommodation & More.*



**Download Our Christmas  
Brochure Online**  
[www.hotelrembrandt.co.uk](http://www.hotelrembrandt.co.uk)  
**Call Our Christmas Team**  
**01305 764014**

Hotel Rembrandt 12-18 Dorchester Road, Weymouth, Dorset DT4 7JU

## Thinking of eating out this Sunday?



**This must be the best  
value in Weymouth!**



## SUNDAY LUNCH at THE CROWN

### ENJOY TRADITIONAL ROASTS

Make this Sunday really special by eating out at The Crown. Sunday roasts with all the trimmings that include fresh vegetables and a choice of locally sourced meats

**2 courses £8.50 - 3 courses £10.45**  
(£11.40 for 3 courses and coffee)

Don't forget that our VAULTS LUNCH MENU offers you a large selection of meals  
MONDAYS-SATURDAYS, noon till 2pm. STARTERS, MAIN COURSES, SWEETS,  
DAILY SPECIALS OR JUST SANDWICHES IN THE BAR

**TOWN BRIDGE - Tel: 760800**