

Best of Mothering Sunday

ILAM WATERCRESS VELOUTÉ

Loch Duart salmon pastrami, scallion boxty farl, caviar crème fraîche (G E F C D) £15

PACKINGTON PORK, CHICKEN & RABBIT TERRINE

Ashbourne gingerbread, baby leeks, prune & Somerset brandy compote (G SUL C M) £16

ROAST PICANHA OF DERBYSHIRE BEEF

Ox-cheek stuffed Yorkshire pudding (D E G SUL C M) £32

ROAST RUMP OF LAMB

Lamb bacon bubble 'n' squeak (D E G SUL C M) £32

Both mains are served with beef dripping roast poatoes, Dovedale Blue leeks, onion ketchup, spring garden green and red wine jus

YORKSHIRE RHUBARB PAVLOVA

Hibiscus jelly, cardamon ice cream (E D SUL) £16

CANDIED GINGER TREACLE TART

Blood orange, Manor Farm yoghurt sorbet (D E G) £15

WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and source the best of British.

Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.

We hope you enjoyed our food and service. We add a discretionary 10% service charge to your bill but if you are not happy please don't pay it but do let us know if there is anything we can do better.

ALLERGENS

Some dishes can be adapted, please ask

G gluten **E** eggs **F** fish **PN** peanuts
SH shellfish **MOL** mollusc **CR** crustacean
SOY soya **D** cows milk/lactose
TN tree nuts **C** celery **M** mustard
SS sesame seeds **SUL** sulphites **L** lupin