



Sunday Best

LITCHFIELD ASPARAGUS & ILAM WATERCRESS VELOUTE

Morecambe Bay potted shrimp, ancient grain crumpet (G D SH C M) £14

SPICED CREEDY CARVER DUCK WANTON

XO sauce, wild garlic emulsion (G E M SH SOY) £15

SLOW ROAST DERBYSHIRE BEEF

Beef dripping roasties, braised red cabbage, Montgomery cheese leeks, confit carrot, garden spring greens, Yorkshire pudding and red wine jus (G E S U L D M) £32

GRILLED CORNISH SEA BREAM

Jersey Royals cooked on embers, foraged sea beets, lobster rouille (F D G SH E) £30

HERITAGE CARROT AND RAPESEED OIL CAKE

Westcombe ricotta, Daltons brown butter ice cream (G P E TN PN SUL) £15

SFOGLIATELLA

Wye Valley forced rhubarb and custard, garden sorrel (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 12.5% 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 SH shellfish E eggs F fish
 PN peanuts SOY soya D cows milk/lactose
 TN tree nuts C celery M mustard
 SS sesame seeds SUL sulphites
 L lupin MOL mollusc

