



Best of September

POTTED WILD MALLARD

Elderflower melandra loaf, liver parfait, turnip rémoulade (G D SUL E M) £15



CORNISH RED MULLET SASHIMI

Escabeche of garden vegetables, Cornish saffron aioli (F SUL E M) £13



POACHED BRILL FILLET

Local crayfish butter, smoked bacon and cauliflower rosti, caper berries (SH-CR F D) £32



CHAR-GRILLED DERBYSHIRE PARTRIDGE

Penny bun mushroom and barley risotto, black cabbage, Jaipur pickled mustard jus (D SUL) £30



ADRIATIC FIG AND KENTISH COBNUT CAKE

Fig leaf ice cream, Wildhive hot honeycomb (D E G TN) £15



CALLOW HALL ORCHARD APPLE CHOUX BUN

Sweet cicely ice cream, salted caramel sauce (E D G C) £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 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