



Best of October

DRIFTWOOD GOAT'S CHEESE CROTTIN
Poached quince, red endive, cobnut and
Sussex truffle dressing (D TN SUL) £15

STALKER'S PIE
Beer pickled onions, rosehip jelly
(G SUL D) £16

BUTTER POACHED CORNISH PLAICE
Lyonnaise potatoes, horn of plenty,
celery leaf salsa verde (C M D F) £30

SPICED LOCAL PHEASANT
Dahi chutney, piccolo parsnips, rainbow chard,
leg samosas, makhani sauce (G TN D) £30

PLUM AND ANISE HYSSOP CRUMBLE
Candied pecans, tonka bean custard
(D E TN G) £15

OLIVERS FINE PERRY POACHED PEAR WILLIAM
Yorkshire parkin and stem ginger
ice cream sandwich (D E SUL) £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