

## AUTUMN TREATS

### QUEEN OF PUDDINGS

Blackberry jam, almond ice cream (E SUL TN D G) £15

### WALNUT WHIP

Coffee marshmallow, poached blackberries (TN E D G) £16

### GYPSY TART

Jersey black butter ice cream, confit lemon (G E D) £14

### PLANT BASED BLACK FOREST GATEAU

Cherries in kirsch, Bullion chocolate (G SOY) £15

### WILDHIVE GOURMAND

Selection of homemade treats served with coffee or tea  
(G E PN SOY D TN SS SUL) £19 per person

### DALTON'S DAIRY ICE CREAM £4 per scoop

Cheeky Chocolate, Very Vanilla, Salted Caramel, Wild Strawberries & Cream,  
Lemon Curd, Cappuccino (E PN D TN SUL)

### BRITISH CHEESE BOARD

A selection of cheeses paired with fig and grape chutney, Yorkshire plum & ginger  
Brack cake, rosemary seed crackers, celery truffle honey (G E PN D TN C SS SUL)  
3 cheeses £18 / 6 cheeses £30

## DESSERT WINES by the glass 75ml

'Elysium' Black Muscat, Quady, California £8.75

Château Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux £11.50

Special Reserve Port, Barros, Douro £6.75

10 Year Old Tawny Port, Barros, Douro £8.25

Recioto della Valpolicella 'L'Eremita', Ca'Rugate, Veneto £13.50

Vidal Icewine, Pelee Island, Ontario £21.00

Château Suduiraut, Sauternes 1er Cru Classé, Bordeaux £22.00

### 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