

Best of November

SINODUN HILL GOATS CHEESE RAVIOLI

Roast Delicia squash, purple sage fritters, Brock and Morten balsamic (D E G SUL) £15

ROASTED WOOD PIGEON

Red cabbage sauerkraut, Perry poached pear, fennel sour cream (D SUL) £16

SPICED LOCAL PHEASANT

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

CONFIT HAKE FILLET

Cobble Lane saucisson, roasted chestnuts, sprout tops, horseradish velouté (D F) £32

BUXTON ROASTERY COFFEE & CLOTTED CREAM BRULÉE

Cobnut and fudge madeleine (D G TN E) £15

SOMERSET BRANDY SAVARIN

Foraged cranberries, whipped mascarpone, thyme oil (D E G SUL) £16

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 allergies / 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