



Best of December



MULLED WINE CURED SEA TROUT

Golden beetroot, caviar, crème fraîche (SUL DM F) £15



5 SPICE SMOKED LOCAL PHEASANT BREAST
Celeriac purée, chicken liver Melandra, poached cherries (D E SUL C) £14



SLOW COOKED NORFOLK TURKEY

Pigs in blankets, pheasant, pancetta and cranberry stuffing, Callow honey parsnips, brussel sprouts and chestnuts (D G C) £30



DERBYSHIRE FILLET OF BEEF WELLINGTON
Lion's Mane mushroom, truffle turnip mash, bone marrow red wine jus (SUL D E G C) £34

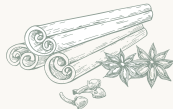


CLASSIC CHRISTMAS PUDDING

Eggnog ice cream, brandy butter (G D E SUL PN TN) £15

WHITE CHOCOLATE YULE LOG

Baileys cream, panettone (D SUL G E TN) £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 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