



WINTER TREATS

RUM CHESTNUT ROLL

Quince compote, chocolate ganache, coffee cream (D SUL E G) £17

WILDHIVE FLATHON PUDDING

Organic fig leaf custard, fig and date balsamic (G D E SUL) £16

CINNAMON SPICED CALLOW HALL APPLES

Chilled rice pudding, granola crumb, bourbon glaze (D G TN SUL) £16

PLANT BASED DUNDEE CAKE

Blood orange gel, single malt Chantilly cream (SOY G TN SUL) £16

WILDHIVE GOURMAND

Selection of homemade treats served with coffee or tea

(G E PN SOY D TN SS SUL) £20 per person

DALTON'S DAIRY ICE CREAM £4 per scoop

Cheeky Chocolate, Very Vanilla, Salted Caramel,

Wild Strawberries & Cream (E PN D TN SUL)

HOMEMADE ICE CREAM

Marshmallow, hazelnut

(D E TN SUL) £3.50 per scoop

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 £19 / 6 cheeses £32

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.

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