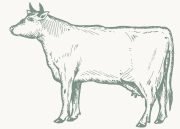


Best of February

CHAR-GRILLED LEEK HEARTS

Lincolnshire Poacher custard, foraged garlic mustard, puffed spelt crumble

(D M G) £16



MACNEILS BEECHWOOD SMOKED MACKEREL

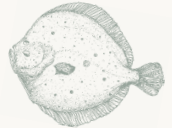
Staffordshire pikelet, pickled rhubarb, horseradish crème fraiche (F D G SUL) £17



RIB OF DERBYSHIRE BEEF FOR TWO

Ox cheek and oyster pudding, beef dripping potato, charred savoy cabbage Caesar salad, Marston's oyster stout jus

(SH-MOL E D G C SUL) £90



VADOUVAN SPICED SKATE WING

Garden parsnip purée, charred purple sprouting broccoli, Cornish mussel pakora

(SH-MOL F D G) £30



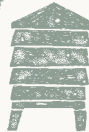
ROBERT'S FORCED YORKSHIRE RHUBARB

Candied ginger, hibiscus mousse (E D G) £16



BULLION CHOCOLATE NEMESIS

Passion fruit ice cream (D E) £17



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