



## Best of January

### WHISKY CURED LOCH DUART SALMON

Gentleman's relish, black treacle soda bread, charred radicchio (F G SUL) £16



### VEGANUARY

Crispy garden parsnips, katsu sauce, pickled black radish, yuzu kosho emulsion (G SUL) £15



### CALKE ABBEY VENISON & HAGGIS WELLINGTON

Rumble thumps, salt baked neeps, burns onion ketchup, Drambuie & green peppercorn sauce (SUL D G E) £39



### SEA ROSEMARY & STEAMED ATLANTIC COD

Mussel and Charlotte potato bree, frost bite kale (SH-CR D F) £34



### CRANBERRY & CLEMENTINE TIPSY LAIRD

Wire Works whisky custard, clotted cream, 100s & 1000s (D E G SUL) £16



### MAME MISO TREACLE TART

Earl grey and prune ice cream (G E D SOY) £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.

### 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