

## Best of April

### CARPACCIO OF ENGLISH MALLARD

Roasted hazelnut, blueberries,  
Yorkshire fettle (TN D SUL) £15

### HAM HOCK CROSS BUN

Marmalade glaze, spring onion & radish  
sauerkraut, black pudding Oxford sauce  
(SUL G D E) £15

### AGED HEART OF DERBYSHIRE RUMP

Groaty dick, foraged morels, wild garlic  
emulsion, beef chicharron (E G M SUL) £34

### CORNISH CLAM VONGOLE

Sea leeks, wild chervil and chilli crumb  
(SUL G SH-MOL D F E) £28

### EARL GREY TEA & LEMON VERBENA POSSET

Bergamot marshmallow, golden  
sultana custard cream (G D E) £15

### BULLION CHOCOLATE EASTER EGG

Riverford mascarpone tiramisu,  
Buxton Roastery coffee, pistachio  
praline (TN G SUL D) £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 10% 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