







Best of May

DERBYSHIRE FILLET OF BEEF BREASOLA

Crispy hen of the woods, garlic mustard pesto, shaved Nanny Moo manchego cheese (D SUL TN M) ${\pm}17$



London Particular spring broth, ham hock, lovage oil (C F D SUL) £16



ROASTED LOIN OF LOCAL RABBIT

Wild garlic gnudi, Cobble Lane coppa, garden veg ragu (G D C) £30

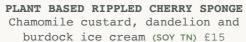
CHAR-GRILLED SWORDFISH LOIN

Smoked almond dukka, manor farm yoghurt. Broad bean Fattoush salad, king prawn pitta (F TN SH-CR SS G D) £34



ELDERFLOWER & SIMPSONS SPARKLING WINE PAVLOVA

Raspberry and créme fraiche sorbet (E D SUL) £15













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