

Best of May

DUCK LIVER PARFAIT

Crispy hen of the woods, garlic mustard pesto,
pickled onions (D SUL E TN M) £17

GRILLED CORNISH RED MULLET

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 & SIMPSON'S SPARKLING WINE PAVLOVA

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

PLANT BASED RIPPLED CHERRY SPONGE

Chamomile custard, dandelion and
burdock ice cream (SOY TN) £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