

Best of June

SEARED SCOTTISH KING SCALLOPS

Garden carrot & ginger samosa, pickled gooseberry, Tandoori lobster bisque

(SH-MOL SH-CR D C SUL G TN) £18

FIVE SPICED WOOD PIGEON

Sweet and sour cherries, fennel crème fraiche, rainbow radish (D) £16

DERBYSHIRE LEG OF LAMB GIGOT

Cumin confit beetroot, broad bean freekeh, spiced kofta, ewes curd (G D TN) £32

GRILLED SEA BASS FILLET

Cuttlefish, chorizo and black bean fedjoda, coriander emulsion, Isle of Wight tomatoes

(G F E M SH-MOL) £34

MANTON STRAWBERRIES & CREAM

Strawberry jelly, honeysuckle cream, basil granita (E D) £16

FIFE FUDGE DOUGHNUT

Drambuie cream, raspberry & rose compote (D E G SUL) £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