



SUMMER TREATS

SOUR CHERRY CABINET PUDDING

Cherry balsamic ice cream (E D SUL G) £15

MATON RASPBERRY PLANT BASED TIRAMISU White chocolate, pistachio (TN SOY) £16

GOATS CHEESE BAVARIAN CREAM

Beetroot jelly, date pound cake crumb (E D G) £16

BILBERRY & ELDERFLOWER SEMI FREDDO

Gooseberry compote, lemon myrtle shortbread (E D G) £15

WILDHIVE GOURMAND

Selection of homemade treats served with coffee or tea

(G E PN SOY D TN SS SUL) $£19 \mathrm{\; per \; person}$

DALTON'S DAIRY ICE CREAM £4 per scoop Cheeky Chocolate, Very Vanilla, Salted Caramel, Wild Strawberries & Cream (E PN D TN SUL)

HOMEMADE ICE CREAM

Amaretto Fig Leaf

(D E TN SUL) £3.50 per scoop

BRITISH CHEESE BOARD

A selection of cheeses paired with fig and grape chutney, Yorkshire plum & ginger Brack cake, rosemary seed crackers, celery truffle honey (G E PN D TN C SS SUL) 3 cheeses £18 / 6 cheeses £30

DESSERT WINES by the glass 75ml

Essensia Orange Muscat, Quady, California, USA £8.75

Château Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux, France £11.50

LBV Porto, Quinta do Vallado, Douro, Portugal £6.75

10 Year Old Tawny Port, Barros, Douro, Portugal £8.25

Recioto della Valpolicella, La Collinda dei Ciliegi, Veneto, Italy £13.50

Vidal Icewine, Pelee Island, Ontario, Canada £21.00

Grand Constantia, Groot Constantia, Constantia, South Africa £25.00

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 SH shellfish E eggs F fish
PN peanuts SOY soya D cows milk/lactose
TN tree nuts C celery M mustard
SS sesame seeds SUL sulphites
L lupin MOL mollusc