

## Best of August

### BEAUVALE BLUE MOROCCAN PASTILLA

Glazed English figs, beetroot torshi,  
roasted cobnut dukkah (TN G D SUL SS) £17

### JERK SPICED CHANNEL RED MULLET

Wildhive garden vegetables escabeche,  
shaved coconut (F SUL SOY) £18

### ROASTED SCOTTISH GROUSE

Confit leg & elderflower oogie, turnip purée,  
rainbow chard, Pontack sauce (G D SUL) £38

### STUFFED CORNISH SQUID

Saffron rice, SaltPig Sobrasada,  
piperade, fennel mojo (F G SH-MOL SUL) £34

### KITCHEN BACKYARD BLACKBERRY KNICKERBOCKER GLORY

Damsons, White Heron cassis, meadow hay ice  
cream, candy floss, wafer (G D SUL E) £17

### CALLOW HALL VICTORIA PLUM TATIN

Foxdenton Winslow plum gin syrup,  
Earl Grey & prune ice cream  
(G D SULE) £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 which goes directly to the team. If you are unhappy, 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