







## Best of August

# BEAUVALE BLUE MOROCCAN PASTILLA Glazed English figs, beetroot torshi,

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



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





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

### STUFFED CORNISH SQUID

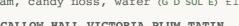
Saffron rice, SaltPig Sobrasada, piperade, fennel mojo (F G SH-MOL SUL) £34

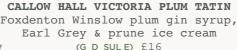




### KITCHEN BACKYARD BLACKBERRY KNICKERBOCKER GLORY

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











### WILDHIVE FOOD PHILOSOPHY

milk

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 unhapy, 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