



Best of September

RED LEG PARTRIDGE SOUVLAKI

Pickled red cabbage, fermented chilli,
rosehip labneh (D SUL) £16

BEAUVALE BLUE PARFAIT

Delica pumpkin purée, pumpernickel brittle,
Pedro Ximénez (D SUL G) £15

ROASTED SCOTTISH GROUSE

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

GRILLED CORNISH SKATE WING

Scottish girolles, charred corn,
chicken butter sauce (F D SUL) £32

KITCHEN BACKYARD BLACKBERRY KNICKERBOCKER GLORY

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

VICTORIA PLUM QUEEN OF PUDDINGS

Italian meringue, 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