

Best of October

**DERBYSHIRE SHIN OF BEEF &
DODDINGTON'S CHEESE CROQUETTES**
Celeriac remoulade, foraged mushroom,
truffle ketchup (E G D SUL SOY C M) £16

COFFEE CRUSTED CALKE ABBEY VENISON CARPACCIO
Glazed figs, red chicory,
roast hazelnut ricotta (D TN) £17

CREEDY CARVER DUCK BREAST
Confit leg & butternut squash spring roll,
pak choi, damson black bean sauce (G SOY SS) £32

CORNISH PLAICE, PRAWNS & NDUJA KIEV
Liquorice braised leeks, chervil emulsion
(SH-CR E D G M) £32

WILDHIVE ORCHARD MESS
Candied figs, poached quince & pear,
cardamon cream, plum meringue (D E SUL) £15

ALFIE'S APPLE MILLE FEUILLE
Apple white chocolate ganache,
miso caramel (SOY SUL D E G) £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