

Best of November

WHILST YOU CHOOSE...

Root Vegetable Crisps

Eshott Hall beetroot hummus, black cabbage pesto (D SS TN G) £8

Marco's Anchovies on Toast

Loaf sourdough, Daltons butter shallots & parsley shoots (G D F) £8

DERBYSHIRE PARTRIDGE CORDEN BLEU

Cobble Lane Coppa, celeriac and truffle remoulade, pickled walnut, Oglesfield (C G D E TN) £17

SCOTTISH KING SCALLOP CRUDO

Dorset wasabi, baby leek and oyster vinaigrette (D SH-MOL SUL) £18

VENISON AND HAGGIS NOISETTES

Pan haggerty, kalettes, green peppercorn jus (C SUL D M G) £36

SEARED CORNISH BREAM

Oxtail tortellini, confit garlic, charred rapini, Brock Morten chilli oil (F C E G) £34

CARTMEL MADELEINES

Pressed orchard apple, candied walnut ice cream, chicory root caramel (D E G SUL) £17

CALLOW HALL POACHED PEAR

Praline viennetta, hazelnut liquor (E D TN SUL) £17

WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and source the best of British.

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.

Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.

ALLERGENS

Some dishes can be adapted, please ask

G gluten E eggs F fish PN peanuts SH shellfish

MOL mollusc CR crustacean SOY soya M mustard

D cows milk/lactose TN tree nuts C celery

SS sesame seeds SUL sulphites L lupin 29/10/2025