

Best of December

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

PINT OF PRAWNS

Lobster Marie Rose, guacamole, sweet chilli focaccia, tempura king prawns (SH-CR G E F) £17

CREEDY CARVER DUCK BON BONS

Celeriac purée spiced plum compote (D E G) £16

SLOW COOKED NORFOLK TURKEY

Pigs in blankets, pheasant, pancetta and cranberry stuffing, Callow honey parsnips, brussel sprouts and chestnuts (D G C) £34

DERBYSHIRE FILLET OF BEEF WELLINGTON

Lion's Mane mushroom, truffle turnip mash, bone marrow red wine jus (SUL D E G C) £44

CLASSIC CHRISTMAS PUDDING

Eggnog ice cream, brandy butter (G D E SUL PN TN) £15

DARK CHOCOLATE YULE LOG

Grand Marnier ice cream, pistachio mousse (SUL G D TN E) £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.

if 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 1/12/2025