



DERBYSHIRE PARTRIDGE CORDON BLEU

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



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

ROAST PICANHA OF DERBYSHIRE BEEF

Ox-cheek stuffed Yorkshire pudding, beef dripping roast potatoes, Eshott beetroot, Montgomery, broccoli & cauliflower cheese, garden vegetables & roasting jus (D E SUL C G M) £36

HONEY GLAZED PORK BELLY

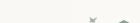
Pulled pork stuffed Yorkshire pudding, beef dripping roast potatoes, Eshott beetroot, Montgomery broccoli & cauliflower cheese, garden vegetables & Napton cider (D E SUL C G M) £32

CARTMEL MADELEINES

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

PEAR VIENETTA

Hazelnut praline, poached pear (D TN E) £15



WILDHIVE FOOD PHILOSOPHY

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

milk

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 SH shellfish E eggs F fish PN peanuts SOY soya D cows milk/lactose TN tree nuts C celery M mustard SS sesame seeds SUL sulphites L lupin MOL mollusc

