

## Sunday Best

### DERBYSHIRE PARTRIDGE CORDON 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

### 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.

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 **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