


 Best of
Valentine's Day

WILDHIVE FRUITS DE MER

Shining Cliff dirty martini oysters,
Scottish scallops, chilli & blood
orange crudo, calamari, baby octopus,
king prawns, saffron aioli
(MOL-CR E SUL) £34 for 2

ROSE MASALA SPICED WOOD PIGEON

Walnut muhammara, sweetheart cabbage Malfouf,
Manor Farm yogurt (D TN G) £17

DERBYSHIRE FILLET OF BEEF WELLINGTON

Hen of the woods, truffle and turnip mash,
bone marrow jus (G D E SUL C) £42

GRILLED LINE CAUGHT SEA BREAM

Charred leek hearts, smoked mussels,
Cornish pastis velouté (SUL D F SH-MOL) £34

WHITE CHOCOLATE FONDUE

Forced rhubarb doughnuts,
Ashbourne gingerbread, orange & cardamon
marshmallows, rhubarb & ginger paloma
(SUL G E D SOY) £34 for 2

QUAKING PUDDING

Passion fruit ice cream,
Norfolk PX toffee sauce
(D E G SUL) £17

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
12.5% service charge to your bill but if you are not happy 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