

## 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