

## Best of January

WHILST YOU CHOOSE...

### Root Vegetable Crisps

Eshott Hall beetroot  
hummus, black cabbage  
pesto (D SS TN) £8

### Marco's Anchovies on Toast

Loaf sourdough, Daltons  
butter shallots &  
parsley shoots (G D F) £8

### CULLEN SKINK

Shetland mussels, smoked  
haddock brandade (G D SH-MOL F E SUL) £15

### CREEDY CARVER DUCK BON BONS

Celeriac remoulade, Victoria plum &  
blood orange chutney (D E G) £16

### BALMORAL PARTRIDGE

Leg Forfar Bridie, celery root purée,  
Eshott garden beetroot, Wireworks whisky jus  
(D E G SUL C) £32

### THORNBRIDGE BATTERED HADDOCK

Scallop scampi, crushed peas & samphire,  
triple cooked chips, caviar tartare sauce  
(G F E D SH-MOL) £30

### DRAMBUIE TIPSY LAIRD

Dundee cake, clementine gel (D E G SUL) £16

### WINTER SPICED FRUIT & NUT PARFAIT

Poached clementines, Wildhive honeycomb  
(G D TN E SUL) £16

### 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.

Your 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

