

Best of January

OXTAIL AND CONFIT GARLIC TORTELLINI

Bone marrow onions, Jerusalem artichoke
velouté (D E G SUL) £16



DERBYSHIRE GAME EMPANADA

Pancetta jam foraged mushroom ketchup,
Wireworks whiskey jus (G E D SUL) £15



VENISON, PHEASANT AND RABBIT SUET PUDDING

Roasted penny bun, butternut squash,
truffle Madeira sauce (G M C E SUL) £28



MONKFISH AND COBBLE LANE COPPA SAUSAGE ROLL

Roasted garden carrot puree, sea vegetables,
red wine jus (G D E SUL C G) £30



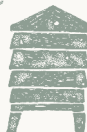
CHESTNUT & CLEMENTINE PANNACOTTA

Yorkshire parkin, candied ginger (D E G) £15



WHITE CHOCOLATE & MULLED WINTER BERRY ROULADE

Candied walnut ice cream
(G D TN E) £16



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.

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