



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.

Best of January

OXTAIL AND CONFIT GARLIC TORTELLINI

Charred tender stem broccoli,
Dovedale Blue velouté (D E G) £15

PARTRIDGE CORDON BLEU

Cobble Lane Coppa, foraged mushroom ketchup, Ogleshield (D E G SOY) £16

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 purée, sea vegetables, red wine jus (G D E SUL C G) £30

TONKA BEAN AND CINNAMON PANNACOTTA

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

WHITE CHOCOLATE &

MULLED WINTER BERRY ROULADE

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

ALLERGENS

Some dishes can be adapted, please ask

Gluten **E**ggs **F**ish **PN** peanuts
SH shellfish **MOL** mollusc **CR** crustacean
SOY soya **D** cows milk/lactose **TN** tree nuts
Ccelery **M**ustard **SS** sesame seeds
SUL sulphites **L**upin