



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 TIPSYP 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