



WINTER TREATS

SALTED HONEY, FIG & PISTACHIO TART TATIN

Fig & balsamic ice cream (D E G SUL) £17

BULLION DARK CHOCOLATE SAMBUSA

Blood orange, cinnamon sugar (D E G) £16

PLANT BASED STICKY TOFFEE PEAR PUDDING

Vegan rum & raisin ice cream (SUL TN G) £15

GASCON MESS

Agen prunes, The Norfolk PX cream, mixed spice, meringue (SUL E D) £16

WILDHIVE GOURMAND

Selection of homemade treats served with coffee or tea

(G E PN SOY D TN SS SUL) £20 per person

DALTON'S DAIRY ICE CREAM £4 per scoop

Cheeky Chocolate, Very Vanilla, Salted Caramel,

Wild Strawberries & Cream (E PN D TN SUL)

HOMEMADE ICE CREAM

Callow Meadow Hay

Pistachio

(D E) £4 per scoop

BRITISH CHEESE BOARD

A selection of cheeses paired with fig and grape chutney, Yorkshire plum & ginger Brack cake, rosemary seed crackers, celery truffle honey (G E PN D TN C SS SUL)

3 cheeses £20 / 6 cheeses £32

DESSERT WINES by the glass 75ml

Essensia Orange Muscat, Quady, California, USA £9.75

Château Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux, France £11.25

LBV Porto, Quinta do Vallado, Douro, Portugal £7.50

10 Year Old Tawny Port, Barros, Douro, Portugal £9

Recioto della Valpolicella, La Collinda dei Ciliegi, Veneto, Italy £14.75

Vidal Icewine, Pelee Island, Ontario, Canada £19.50

Grand Constance, Groot Constantia, South Africa £30

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 10% 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 **SH** shellfish **E** eggs **F** fish

PN peanuts **SOY** soya **D** cows milk/lactose

TN tree nuts **C** celery **M** mustard

SS sesame seeds **SUL** sulphites

L lupin **MOL** mollusc