



Best of February

WHILST YOU CHOOSE...



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



FLAME SEARED CORNISH MACKEREL FILLET
Beetroot & horseradish relish, smoked fish cream, Alexander oil (D C SUL) £15



GARAM MASALA PHEASANT BREAST
Mango chutney, pumpkin pakora, Dovedale Blue and chilli naan (D G) £15



PARTRIDGE & COPPA WELLINGTON
Leg chou farci, confit king oyster mushroom, Madeira 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



RICE PUDDING CAMBRIDGE CREAM
Pomona poached quince, Alfie's apple granita (D E G) £15

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

Gluten **E**ggs **F**ish **PN** peanuts **SH** shellfish
MOL mollusc **CR** crustacean **SOY** soya **M**ustard
Dows milk/lactose **TN** tree nuts **C**celery
SSesame seeds **SUL** sulphites **L**upin