

# Best of February

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

## 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*

**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