THE GARDEN ROOM

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

CULLEN SKINK
Colchester oyster & leek dressing, potted shrimp tattie scone (E G C SUL) £16

ROSE MASALA SPICED WOOD PIGEON
Walnut muhammara, sweetheart cabbage Malfouf, Manor Farm yogurt (D TN G) £17

RUMP OF DERBYSHIRE HOGGET
Braised shoulder Shepherd's pie, purple sprouting broccoli, whipped mint & anchovy butter (D E SUL C) £33

MUSSEL & CRAB CAVATELLI
Wild leeks, chilli & lemon, baby octopus fritti (G E D SH-MOL SUL) £32

RICE PUDDING CRÉME BRULÉE
Apple compote and apple granita (E D) £15

COFFEE & CHOCOLATE DELICE
Malt ice cream (E SOY D G TN) £17

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 12.5% 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 **E** eggs **F** fish **PN** peanuts
SH shellfish **MOL** mollusc **CR** crustacean
SOY soya **D** cows milk/lactose
TN tree nuts **C** celery **M** mustard
SS sesame seeds **SUL** sulphites **L** lupin

23/2/2026