



## Best of March

WHILST YOU CHOOSE...

**Rachel Hammonds**  
**Pork Rilette**  
 Toasted sourdough,  
 cornichons, parsley  
 shoots (G) £9

**Salt & Vinegar**  
**Buston Crisps**  
 Whipped smoked  
 cod roe dip  
 (G D F M) £8



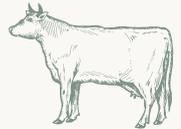
### CONFIT LOCAL RABBIT TERRINE

Peacock Farm rhubarb vinaigrette, watercress,  
 Ashbourne gingerbread (E G D SUL) £16



### SEARED SCOTTISH KING SCALLOPS

Spiced parsnip, chourico sausage,  
 Manor Farm yogurt, kachumber (SH-MOL D) £18



### CHAR-GRILLED FILLET OF DERBYSHIRE BEEF

Dovedale Blue dauphines, glazed oxtail, nettle  
 sauce verde, Chatsworth Gold (D E G SUL) £40



### ASHOVER CIDER POACHED LEMON SOLE

Three cornered leeks, devilled Cornish sprats,  
 yeasted cauliflower purée (D SUL F) £38



### RICE PUDDING CRÈME BRULÉE

Somerset Pomona, Newton Wonder  
 apple granita (D E SUL) £16



### BUXTON ROASTERY COFFEE DELICE

Bullion chocolate, malt ice cream  
 (E D G) £17



#### 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