THE GARDEN ROOM

Best of March

WHILST YOU CHOOSE...

Pork Rillette
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 CRÉME 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 unhapy, 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

12/3/2026