

Best of March

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

GARDEN LEEK & BUSTON POTATO VELOUTÉ

Nduja arancini (E G D) £14

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