



Best of April

WHILST YOU CHOOSE...

Pork Rilette

Toasted sourdough,
cornichons, parsley
shoots (G) £9

Salt & Vinegar Buston Crisps

Whipped smoked cod
roe dip (G D F M) £8

WILTSHIRE WATERCRESS VELOUTÉ

Truffled Cheddleton crispy pancake,
spring onion, walnut pistou (D E TN G) £16

NATIVE OCTOPUS RAGU

Cavatelli pasta, Isle of Wight tomatoes,
chervil pangrattato (G E SH-MOL D) £17

POT ROAST PACKINGTON COCKEREL

Foraged morel arancini, Wye Valley asparagus,
elephant garlic, Old Speckled Hen sauce
(D E G SUL C) £32

GRILLED CORNISH GURNARD FILLET

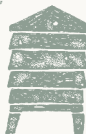
Baked Jersey Royals, sea vegetables,
Morecombe Bay potted shrimp butter (D SH-CR F) £34

MAGNOLIA CRÉME EGG

Bullion chocolate nest,
Jamaican ginger cake (D E SUL) £17

YORKSHIRE RHUBARB PAVLOVA

Cardamon ice cream, hibiscus jelly
(E D) £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