

Best of April

WHILST YOU CHOOSE...

Pork Rillettes

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