



SPRING TREATS

WILD BLUEBERRY JAM TART

Lemon curd, pistachio meringue (D E G TN SUL) £16

POACHED YORKSHIRE RHUBARB

Liquorice pannacotta, parkin cake (D E G) £16

BAKED ALASKA

Beltane cake, lavender & Wildhive honey ice cream, italian meringue (E D G SUL TN) £17

YUM YUMS

White chocolate & whisky hot chocolate, Scottish tablet, marshmallows (SUL E D G) £16

WILDHIVE GOURMAND

Selection of homemade treats served with coffee or tea

(G E PN SOY D TN SS SUL) £20 per person

DALTON'S DAIRY ICE CREAM £4 per scoop

Cheeky Chocolate, Very Vanilla, Salted Caramel,

Wild Strawberries & Cream (E PN D TN SUL)

HOMEMADE ICE CREAM

Malt (G D E SUL)

Pistachio (TN D E SUL)

£4 per scoop

BRITISH CHEESE BOARD

A selection of cheeses paired with fig and grape chutney, Yorkshire plum & ginger Brack cake, rosemary seed crackers, celery truffle honey (G E PN D TN C SS SUL)

3 cheeses £20 / 6 cheeses £32

DESSERT WINES by the glass 75ml

Essensia Orange Muscat, Quady, California, USA £10

Château Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux, France £12.75

10 Year Old Tawny Port, Barros, Douro, Portugal £9.50

Recioto della Valpolicella, La Collinda dei Ciliegi, Veneto, Italy £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 10% 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 **SH** shellfish **E** eggs **F** fish

PN peanuts **SOY** soya **D** cows milk/lactose

TN tree nuts **C** celery **M** mustard

SS sesame seeds **SUL** sulphites

L lupin **MOL** mollusc