



Best of May

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



ISLE OF WIGHT TOMATO GALETTE
Whipped Shepherd's purse, Mapleton ramsons,
lovage & shallot jam (G D SUL E) £16



CORNISH MUSSELS TOSTADA
Masa taco, pickled rainbow radish, jalapeno
cream, wild garlic salsa macha (SH-MOL D SUL) £17



PACKINGTON PIG
Spring cabbage panackelty, gooseberry ketchup,
Doreen's black pudding (SUL D C E) £32



WHOLE CORNISH LEMON SOLE
Salt baked Jersey Royals, foraged sea
vegetables, Palourde clam butter sauce
(F SH-CR SUL D) £35



BLACK FOREST TRIFLE
Bullion dark chocolate, sour cherry sorbet,
Daylesford kirsch, almond financier (G D SUL TN) £17



FORAGED ELDERFLOWER PARFAIT
Lemon myrtle shortbread, gooseberry
sorbet (E D G TN) £16



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 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.

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