

Best of June

SMOKED EEL & CALLOW GARDEN VEGETABLE TART

Wild fennel emulsion, rainbow radish
(F G D E) £16

WILD ENGLISH RABBIT & PISTACHIO RILLETTE

Sweet pickled cherries, Sally Lunn bun,
onion petals (TN G E D) £15

KINGS GROVE, BRAILSFORD BEST END OF LAMB

Isle of Wight tomato minestrone, artichoke
hearts, marjoram gnudi, crispy lamb breads
(G E D) £35

BROWN BUTTER POACHED RIVER TWEED SEA TROUT

Cornish crab floodie, sea lettuce &
avalo pea a la francais (D F E SH-CR) £32

FORAGED ELDERFLOWER PARFAIT

Candied strawberry, white chocolate
mousse, Manor Farm yogurt (E D SOY) £15

BLACKCURRANT & HONEYSUCKLE MESS

White Heron cassis, lavender shortbread
(D E G SUL) £15

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 **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