



## Sunday Best

### 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



### ROAST PICANHA OF DERBYSHIRE BEEF

Ox cheek stuffed Yorkshire pudding, beef dripping roast potatoes, confit Eshott beetroot, truffle Cheddleton cauliflower cheese, garden greens, red wine gravy (D E SUL C G M) £35



### SHOULDER & CUTLET OF BRAILSFORD LAMB

Lamb bacon bubble & squeak, beef dripping roast potatoes, confit Eshott beetroot, truffle Cheddleton cauliflower cheese, garden greens, red wine gravy (D E SUL C G M) £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 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