



## SUMMER TREATS

### GARDEN CHERRY POLVITO

Meringue, biscotti, dulce de leche, Chantilly cream (D G TN E) £17

### VEGAN LEMON DRIZZLE CAKE

Manton raspberries, Limoncello glaze (SUL G TN) £16

### ENGLISH STRAWBERRY ARCTIC ROLL

Basil, Pimm's, almonds (G TN D E SUL) £16

### MEDIEVAL SAMBOCADE

Roasted English apricots, lime curd (E D G) £15

### 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

Passion Fruit (D E)

Cherry Sorbet

£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