



Best of August



CORNISH MACKEREL
Spider crab, fennel,
kohlrabi £11

ERNIE DUROSE SMOKED BRIE
Poached duck egg, celery slaw,
charred young leeks £10



CALKE ABBEY VENISON
Pig Paddock coppa,
blackberries, cavolo nero £25



NATIVE LOBSTER
Crushed pink fir apple potatoes,
bisque, sea kale Market Price



SUMMER PUDDING
Pimms, cucumber, orange,
garden mint £9



**ICED LEMON & WILDHIVE
HONEY PARFAIT**
Whiskey, peaches, Ashbourne
ginger bread £10



12TH AUGUST
Grouse arriving!



WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and each month we feature a collection of dishes sourced from the very best seasonal British ingredients.

Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

We hope you enjoyed our food and service.
We add a discretionary 12.5% 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.