



Best of November

GAME PIE AND PEAS

Pheasant, rabbit, pease pudding,
cumberland sauce £9



SEARED KING SCALLOPS

Round Oak Farm black pudding,
celeriac £9



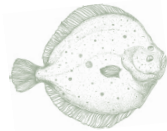
CALKE ABBEY VENISON LOIN

Coffee crust, Jerusalem artichoke, black
garlic, Shetland black potatoes £22



ROASTED TURBOT FILLET

Black tagliatelle, fennel, crispy cuttlefish,
Tarquins pastis sauce £25



BRAMLEY APPLE EYES PUDDING

Vanilla custard £9

CHESTNUT & WILDHIVE HONEY CREME BRULÉE

Cranberry & almond biscotti £9



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.