



Best of April

LITCHFIELD ASPARAGUS & ILAM WATERCRESS VELOUTE

Morecambe Bay potted shrimp, ancient grain crumpet (G D SH C M) £14

SPICED CREEDY CARVER DUCK WONTON

XO sauce, wild garlic emulsion (G E M SH SOY) £15

BRITISH ROSE VEAL STRIP LOIN

Oxtail ravioli, Hereford escargot, garden veg fricassee, chervil hollandaise (G E MOL D SUL) £34

GRILLED CORNISH SEA BREAM

Jersey Royals cooked on embers, foraged sea beets, lobster rouille (F D G SH E) £30

HERITAGE CARROT AND RAPESEED OIL CAKE

Westcombe ricotta, Daltons brown butter ice cream (G P E TN PN SUL) £15

SFOGLIATELLA

Wye Valley forced rhubarb and custard, garden sorrel (D E G) £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 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.

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