

Wildhive Mother's Day Lunch

small plates

CORNISH CRAB STRUDEL

Fish black pudding, saffron cream (G SH E F D C M SUL) £16

SMOKED SCOTTISH WOOD PIGEON CARPACCIO

Blueberry vinaigrette, hazelnut and Yorkshire Fine Fettle crumb (G PN D TN C) £15

GRUMPY FARMERS GOATS CHEESE TORTELLINI

Wild nettle pesto, char-grilled purple broccoli (G E PN D TN) £14

FIVE SPICE 'TEA SMOKED' SEA TROUT

Moong pancakes, Pak Choi, radish kimchi (SH F SOY) £15

DERBYSHIRE DUCK EGG TORTILLA

Jersey Royals, white asparagus, wild garlic (E) £14
(Vegan option)

from the grill

LOCAL DERBYSHIRE STEAKS

Served with vine tomatoes, portobello mushroom, garden rocket.
Choice of sauce: Wow wow, Café de Paris, peppercorn
8oz fillet £40 / 12oz Denver (G F PN D TN M SUL) £32

SICILIAN STYLE STUFFED CUTTLEFISH

Green mojo dressing, anchovies, pine nuts (E D M SUL) £28

DERBYSHIRE TANDOORI LAMB CUTLETS

Bombay potato rosti, raita (E D M SUL) £30

BELTED GALLOWAY STEAK BURGER

Brioche bun, Dovedale cheese, smoked bacon, garlic mayo (G E D M SUL) £24

PLANT BASED CUMBERLAND SAUSAGE SWIRL

Morel mushroom mash, spring cabbage (G) £27

pizza

CALLOW HALL MARGHERITA

Tomato, basil, mozzarella, Brock & Morten rapeseed oil, heritage grain sourdough (G D) £15

WILDHIVE SEASONAL

Dovedale Blue, cider cream, globe artichoke, pancetta, wild garlic (G D SUL) £18

farm & wild, sea & coast

TREACLE CURED PACKINGTON PORK BELLY

Fidget pie, Yorkshire rhubarb, purple kale (G E D C M SUL) £30

MONKFISH OSSO BUCCO

Shellfish cioppino, butter beans, olive gremolata (SH F D C SUL MOL) £34

VEGAN FAGGOTS

Linguini, wild garlic cream, purple broccoli (G SOY M SS) £25

CORNISH MUSSELS AND PIG PADDOCK CHORIZO

Rioja, paprika, focaccia (G SH D C SU) £20

PACKINGTON CHICKEN PARMO

Grilled aubergine, sun blushed tomatoes, Rutland Red cheese (G E D) £25

sides

£6 each

TRIPLE COOKED CHIPS (G)

TRUFFLE & PARMESAN FRIES (G D)

BOMBAY ROSTI POTATOES (E D M)

CHILLI, GARLIC & LEMON TENDER STEM BROCCOLI (D)

PEA, BROAD BEAN & ASPARAGUS SALAD WITH NETTLE PESTO (PN D TN)

WILD GARLIC MASH (D)

CALLOW GARDEN ROCKET SALAD with shavings of parmesan, Brock & Morten balsamic (D SUL)

LOAF BAKERY BREAD (G D) £3



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

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 ask 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.