

WILD DINING MENU



WILD MENU 1 - £1500

Home cured charcuterie and local cheese boards (D G SUL M C)

Hay baked spatchcock poussin, lemon herb butter (D)

OR

Grilled sea bass fillet, baby calamari stuffed with rice and chorizo (MOL D F)

OR

Grilled halloumi and aubergine, Iman Bayildi, rosemary flatbread (G D)

Bullion chocolate s'mores (G E D)

WILD SIDES

Char-grilled tenderstem brocolli, garlic and crushed smoked almonds (D TN PN)

Piccalilli and Pink Fir Apple potato salad (E C M SUL)

Grilled aubergine, miso and honey glaze (SOY)

Charred chicory, honey chilli and Dovedale Blue (D)

Jersey Royals cooked in embers, seaweed butter (D)

Caesar salad, lamb bacon, croutons and anchovies (G E F M SUL)



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.

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

WILD DINING MENU



WILD MENU 2 - £1800

Quail satay, peanut sauce, harrisa swordfish flat kebabs (PN SS SOYA)

Grilled Derbyshire lamb cutlets, salsa verde

OR

Sesame seed crusted tuna loin, red Mojo dressing (G SS SOY SUL)

OR

Mediterranean veg skewers, plant based vegan tacos, Burrella (G SOY)

Wood fired seasonal fruit compote, granola crust, English custard (TN PN G D E SS)

WILD SIDES

Char-grilled tenderstem brocolli, garlic and crushed smoked almonds (D TN PN)

Piccalilli and Pink Fir Apple potato salad (E C M SUL)

Grilled aubergine, miso and honey glaze (SOY)

Charred chicory, honey chilli and Dovedale Blue (D)

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WILD MENU 3 – £2000

Scallops and prawns in shell, nduja dressing (MOL SH)

16oz t-bone steak, red chimichurri (SUL)

OR

Grilled native lobster, mussel and sorrel butter (MOL SH D)

OR

Foraged cepe mushrooms, asparagus, globe artichoke, truffle butter (D)

Bullion chocolate and amaretto fondue
churros, strawberries, nougat, marshmallows (TN PN E D G SUL)

WILD SIDES

Char-grilled tenderstem brocolli, garlic and crushed smoked almonds (D TN PN)

Piccalilli and Pink Fir Apple potato salad (E C M SUL)

Grilled aubergine, miso and honey glaze (SOY)

Charred chicory, honey chilli and Dovedale Blue (D)

Jersey Royals cooked in embers, seaweed butter (D)

Caesar salad, lamb bacon, croutons and anchovies (G E F M SUL)



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