

WILDHIVE SUMMER MEETING MENU

Herefordshire Cider & Apple Cured Salmon
Cream cheese and pickled cucumber (G F PN D C SUL M)

Sam's Eggs & Cress
Watercress, avocado (G E D)

Owen Taylor's Pastrami
Gherkins, mustard mayo, rocket salad (G E D M)

Macneil's Smoked Ham
Tomato and piccalilli (G D C SUL M)

*All sandwiches are served on a choice of white or granary bread
with crisps and salad*

Morecambe Bay Brown Shrimps
Chilled avocado and coriander soup (D G SH-CR)

Garden Courgette Carpaccio
Stuffed courgette flower, romesco sauce (TN G SUL PN)

Chargrilled Aubergine & Somerset Halloumi
Chilli, tomato basil beans, scrambled tofu, sourdough (D SOY G SUL)

Callow Hall Margherita Pizza
Tomato, basil, mozzarella, Brock & Marten rapeseed oil,
heritage grain sourdough (G D)

Thai Style Potted Cornish Crab
Chilled tom yum, lemon grass mayo, noodle salad,
sweet chilli peanut crust (PN F G SH-CR E M SUL)

Jerk Packington Chicken
Smashed sweet potatoes, jalapeno bread, mango salsa (G D)

Teriyaki Grilled Tofu
Spring onions, lentil beetroot tabbouleh, lychee gazpacho
(SOY SS SUL)

Cornish Crab Papas Rellenas
Yellow pepper coulis (SH-CR G E C SUL D)

ALLERGENS *Some dishes can be adapted, please ask*

G gluten E eggs F fish PN peanuts SH shellfish MOL mollusc CR crustacean SOY soya
D cows milk/lactose TN tree nuts C celery M mustard SS sesame seeds SUL sulphites L lupin

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, 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.

