

Wildhive Summer Lunch Menu

small plates

GRILLED PEACHES

Burrata mozzarella, Callow Hall honeyed pistachios (D TN PN) £15

CALF'S LIVER CARAMELISED SHALLOT BROCHETTE

Anticucho sauce, taro root (SOY D) £15

GARDEN COURGETTE CARPACCIO

Stuffed courgette flower, romesco sauce (TN G SUL PN) £13

BACALAX

Cured Atlantic cod, Colchester oyster vinaigrette, beetroot crème fraiche (F SH-MOL SUL D) £14

SUSHI PIZZA

Tuna, Cornish crab, avocado, daikon kimchi, wasabi, crispy rice (E G F SH-CR) £16

from the grill

HALF NATIVE LOBSTER

Garden pea, broad bean, swordfish bacon, sea lettuce, carrot mead butter (F D SH-CR SUL) £39

GRILLED HOGGET NOISETTES

Caponata, courgette and basil purée (D C SUL) £35

WELSH WAGYU STEAK BURGER

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

TERIYAKI GRILLED TOFU

Spring onions, lentil beetroot tabbouleh, lychee gazpacho (SOY SS SUL) £25

LOCAL DERBYSHIRE STEAKS

Served with vine tomatoes, portobello mushroom, garden rocket.
Choice of sauce: Peppercorn, béarnaise, wasabi butter
10oz sirloin £32 / 10oz ribeye £34 (E D SUL)

pizza

CALLOW HALL MARGHERITA

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

WILDHIVE SEASONAL

Garlic cream, surf clam, coppa, spring onions, tarragon (D SH-MOL G) £18

farm & wild, sea & coast

PACKINGTON PORK FILLET

Never Say Die bourbon spiced baby back ribs, trinxat potato, roasted apricot (SUL TN M D C) £30

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) £28

WHOLE CORNISH LEMON SOLE

Lobster butter, queen scallops, marsh samphire (SH-MOL SH-CR D G F) £36

JERK PACKINGTON CHICKEN

Smashed sweet pots, jalapeno bread, mango salsa (G D) £25

CHAR GRILLED AUBERGINE AND SOMERSET HALLOUMI

Chilli, tomato basil beans, scrambled tofu, sourdough (D SOY G SUL) £27

sides £6 each

CAPONATA (C SUL)

ISLE OF WIGHT TOMATO & BOCCONCINI SALAD with basil pesto (PN D TN)

ROASTED CHORIZO MASH (D)

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

TRIPLE COOKED CHIPS (G)

TRUFFLE & PARMESAN FRIES (G D)

SWEET POTATO WEDGES (G)

LOAF BAKERY BREAD (G D) £3

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, 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.

