



Wildhive Summer Party Menu

GRILLED PEACHES

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

CALF'S LIVER CARAMELISED SHALLOT BROCHETTE

Anticucho sauce, taro root (SOY D)

GARDEN COURGETTE CARPACCIO

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

BACALAX

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



LOCAL DERBYSHIRE 10oz SIRLOIN STEAK

Served with vine tomatoes, portobello mushroom, garden rocket
and peppercorn sauce *Served medium rare* (E D SUL)

PACKINGTON PORK FILLET

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

WILD SEABASS FILLET

Chorizo, BBQ octopus, salty fingers, yellow pepper coulis (SH-MOL SH-CR D G F)

CHARGRILLED AUBERGINE & SOMERSET HALLOUMI

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



GOOSEBERRY FOOL

Rhubarb jelly mead, elderflower mojito granita (D G TN SUL)

APRICOT & RASPBERRY BUCKLE

Rosemary ice cream, pistachio crumb (G E D TN PN)

LIME DRIZZLE CAKE

Coconut macaroons, rum ginger beer sorbet (D G E SUL)

SUMMER PUDDING ARCTIC ROLL

Manton strawberries, Lyme Bay chilli mead jelly, clotted cream ice cream (G D SUL E)

3 courses £65

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 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