

Wildhive Summer Dinner 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 fraîche (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 NOISSETTES

Caponata, courgette and basil purée (D C SUL) £34

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
(E D SUL) 10oz sirloin £32 / 10oz ribeye £34

sharing

DERBYSHIRE SHARING PLATE

Owen Taylor's pastrami, chorizo and coppa, MacNeil's smoked ham, Dovedale blue, Sage Derby, Loaf Bakery sourdough
(G E D C M SUL) For 2 £30

CHARGRILLED SWORDFISH LOIN

French style peas, caponata, chorizo mash, samphire
(F D SUL) For 2 £70

farm & wild, sea & coast

PACKINGTON PORK FILLET

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

BEST END OF DERBYSHIRE LAMB

Crispy pancake, feijoada, Isle of Wight tomatoes
(G E D C) £34

WHOLE CORNISH LEMON SOLE

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

WILD SEABASS FILLET

Chorizo, BBQ octopus, salty fingers, yellow pepper coulis (SH-MOL SH-CR D G F) £34

CHARGRILLED AUBERGINE & 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, 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.