



WILDHIVE GRILL NIGHT



THE GARDEN ROOM

FRIDAY 27TH SEPTEMBER

to enjoy, while we grill...

Bacalax ~ cured Atlantic cod, Colchester oyster vinaigrette, beetroot crème fraiche (TN SUL PN) **£14**

Pig Paddock chorizo croquette, black garlic ketchup (G E D SUL) **£14**

Garden courgette carpaccio, stuffed courgette flower, romesco sauce (TN SUL PN) **£13**

Cornish crab papas rellenas, yellow pepper coulis (SH-CR G E C SUL D) **£15**



top chiller

Tomahawk steak, smoked Maldon salt, wasabi butter (D) **£46**

Whole rack of Derbyshire lamb, salsa verde (M SUL F) **for 2 £80**

Half grilled lobster, carrot mead butter (SH-CR D SUL) **£35**

Celeriac shawarma (C SOY) **£24**



middle chiller

Tuna steak, red mojo (F G SUL) **£34**

Venison merguez sausage, smoked aubergine purée (D) **£28**

Scottish scallops, jumbo prawns, home cured chorizo skewers (SH-CR, SH-MOL) **£28**

Aubergine stuffed with Iman Bayildi **£20**



bottom chiller

10oz rib eye steak, bearnaise sauce (E D SUL) **£32**

Rack of baby back ribs, Never Say Die bourbon glaze **£25**

Hay baked spatchcock poussin **£26**

Asparagus wrapped in vegan streaky (SS M C SOY G) **£20**



on the side...

Choose 3 sides

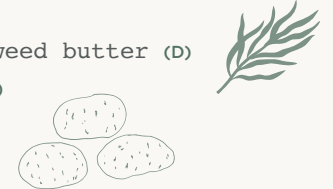
POTATOES

~ Ratte potatoes cooked in embers, seaweed butter (D)

~ Garlic, smoked paprika, parmentier (D)

~ Truffle parmesan fries (D)

~ Triple cooked chips (G)



VEGGIES

~ Elote corn on cob, almost death sauce (D SUL)

~ Charred tender stem broccoli, crushed smoked almonds (D TN PN)

~ Charred yellow courgettes, Yorkshire Fettle, lemon oil (D)

~ Grilled king oyster mushrooms, black garlic ketchup (D SUL)



SALADS

~ Pink Fir Apple potato, home made piccalili (E C M SUL)

~ Caesar, pancetta, sourdough croutes (G E F M SUL)

~ Red cabbage coleslaw (E SUL)

~ Heritage tomato, bocconcini, pesto (TN D)



Extra 3 sides **£10**

always room for more...

Choose one from the following...

Bullion chocolate s'mores (G E D) **£15**

Summer pudding arctic roll (G D SUL E) **£13**

Gooseberry fool (D SUL) **£14**



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.

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.