

GOOD MORNING

Teas & coffees are complimentary with breakfast for resident guests

from the bar

COLD DRINKS

JUICES £4

Freshly squeezed orange or grapefruit
Alfie's apple juice
Eager tomato juice

OAT OF THIS WORLD SMOOTHIE

Rolled oats, banana, blueberries,
raspberries, flaxseed £10

THE IMMUNE SHOT

Turmeric and ginger (turmeric contains
curcumin which is known to serve as an
anti-oxidant and has anti-inflammatory
properties) £5

BLOODY MARY

Start the day with this refreshing
pick-me-up, packed full of vitamins and
anti-oxidants (c) £14 / Virgin £7.50

HOT DRINKS

SELECTION OF TEAS

Callow Hall English Breakfast / Decaf
Earl Grey / Earl Grey Decaf / Wildhive Blend
Assam / Darjeeling / Jasmine / Lapsang
Souchong / Green Tea Chun Mee / Rooibos
Gunpowder / Camomile / Green Mint / Red
Berries / Moroccan Mint / Russian Caravan
Strawberry / Lemon & Ginger

Cappuccino / Latte / Espresso / Americano
Macchiato / Flat White / Hot Chocolate (D)

A SELECTION OF FAVOURITE CEREALS £3

(Please see packs for allergen info)

from the kitchen

OVERNIGHT OATS

Almond milk, poached pear, cinnamon and
hazelnut (TN G) £9

FRESH FRUIT BOWL £9

WILDHIVE GRANOLA

Wildhive honey, natural yogurt
(TN PN SS G D) £10

FRESHLY BAKED CROISSANTS

2 croissants, homemade damson jam (G D E) £8

PANCAKE STACK

Choice of Nutella, banana, Wildhive
honey, fruit compote (G D E TN PN) £13

OMELETTE ARNOLD BENNETT

Smoked haddock and parmesan cheese,
Guinness and cheddar sourdough (E D F G) £13

DERBYSHIRE BREAKFAST

Owen Taylor's sausages, Butterley Top
Farm smoked back bacon, Derbyshire oat
cakes, heritage tomatoes, field mushroom,
Doreen's black pudding, choice of
Sam's eggs £15 / Veggie £15 (G E D)

WILDHIVE BREAKFAST FLATBREAD

Merguez sausage, Butterley Top
Farm bacon, fried quail egg, Doreen black
pudding, grilled cep mushrooms, roasted
Isle of Wight tomatoes, Yorkshire Fine
Fettle cheese (G D E) £14

SAM'S EGGS

Poached, fried or scrambled, boiled
on homemade sourdough £10
Add a side of salmon / bacon /
crushed avocado £2 (E G F D)

Please allow 20 minutes for hot items
which are cooked to order

ALLERGENS ~ Some dishes can be adapted, please ask

G gluten SH shellfish CR crustacean MOL mollusc E eggs F fish PN peanuts 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 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.