

WILDHIVE BUFFET LUNCH

A selection of sandwiches

Herefordshire Cider & Apple Cured Salmon

Cream cheese and pickled cucumber (G F PN D C SUL M)



Sam's Eggs & Cress

Watercress, avocado (G E D)



Owen Taylor's Pastrami

Gherkins, mustard mayo, rocket salad (G E D M)



Macneil's Smoked Ham

Tomato and piccalilli (G D C SUL M)



Oat Crusted Venison Sausage Roll (G SUL)

Dovedale Blue Cheese & Walnut Quiche (G D E TN PN)

Owen Taylor Pork Pies (G E D C M SOY SUL)

Octopus Takoyaki (SH-MOL E M SUL G)



Selection of Derbyshire Meats (G E D C M SUL)

Local Pheasant Epigrams (SUL G E)

Szechuan Pepper Pumpkin Wontons (G)

Chicory, Hazelnut & Dovedale Blue Salad (D TN M)

Rocket Salad (D SUL)

Truffle & Parmesan Fries (G D)



Chef Dessert of the Day



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