

WILDHIVE AUTUMN MEETING MENU

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)

All sandwiches are served on a choice of white or granary bread with crisps and salad

Oat Crusted Venison Sausage Roll

Cumberland sauce (G SUL)

Crispy Derbyshire Duck Egg

Foraged mushroom velouté, port and redcurrant reduction, celeriac crisps (D G SUL E)

Vegan Savoury Pumpkin Pie

Emporium oyster mushroom streusel, toasted cobnuts (TN G SOY C)

Callow Hall Margherita Pizza

Tomato, basil, mozzarella, Brock & Morten rapeseed oil, heritage grain sourdough (G D)

Welsh Wagyu Steak Burger

Brioche bun, Dovedale cheese, smoked bacon, garlic mayo (G E D M SUL)

Hot Smoked Black Cod

Mussel and fennel crumb, laverbread (D F)

Shawarma Spiced Cauliflower

Cauliflower flatbread, smoked yoghurt, crispy chickpeas, pomegranate, sundried tomato hummus (D SS)

Local Hare Crinkle Tagliatelle

Jerusalem artichokes, foraged ceps, roasted figs (G E D)

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.

