

## Wildhive Autumn Dinner Menu

### small plates

**CALKE ABBEY VENISON CARPACCIO**  
Celeriac remoulade, baby garden beets, English truffle  
(E M SUL C) £16

**SURF AND TURF**  
Monkfish tempura, braised oxtail wonton, smoked king prawn (G E F D SH-CR SH-MOL) £16

**SZECHUAN SPICED LOCAL PARTRIDGE**  
Yorkshire heather, honey, Dovedale Blue, goats milk fadgies (G D SUL) £15

**CRISPY DERBYSHIRE DUCK EGG**  
Foraged mushroom velouté, port and redcurrant reduction, celeriac crisps (D G SUL E) £14

**CORNISH STUFFED BABY SQUID**  
Pulled Packington pork belly, Thirsty Farmer cider, sauce Nero (SH-MOL SUL F) £15

### from the grill

**LOCAL GAME MIXED GRILL**  
Venison cutlet and liver, Huntsman hare sausage, Szechuan spiced partridge, pheasant epigram  
(G E SUL) £32

**GRILLED SEA TROUT STEAK**  
Amandine sauce, roasted pear, pickled kohlrabi  
(TN SUL F D) £34

**LOCAL DERBYSHIRE STEAKS**  
Vine tomatoes, king oyster mushroom, rocket salad with choice of sauce: Peppercorn, wow wow, foraged mushroom & black garlic butter (D SUL M TN G)  
8oz fillet £38 / 10oz ribeye £34

**WELSH WAGYU STEAK BURGER**  
Brioche bun, Dovedale cheese, smoked bacon, garlic mayo (G E D M SUL) £26

**ROSE HARISSA SPICED CAULIFLOWER**  
Cauliflower flatbread, smoked yoghurt, crispy chickpeas, pomegranate, sundried tomato hummus  
(G D) £25

### sharing

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

**DERBYSHIRE CHATEAUBRIAND**  
Roasted cep mushrooms, confit beef tomatoes, Wow sauce, duck fat roasted Ratte potatoes  
(M D TN G D) For 2 £80

### farm & wild, sea & coast

**CALKE ABBEY VENISON RACK**  
Oat crusted scrag sausage roll, smoked pot purée, damson jam (G D SUL) £34

**ROASTED CREEDY CARVER DUCK**  
Celeriac fondant, roasted figs, purple cabbage roll, perigourdine sauce (D SUL C) £32

**ROASTED ATLANTIC HALIBUT LOIN**  
Walnut crust, Scottish king scallops, violet potatoes, Romanesco (SH-MOL TN D) £36

**STUFFED BLACK COD**  
English ceps, Pig Paddock coppa, Jerusalem artichokes, laverbread and smoked eel sauce  
(E SH-MOL D F) £32

**VEGAN SAVOURY PUMPKIN PIE**  
Emporium oyster mushroom streusel, toasted cobnuts  
(TN G SOY C) £28

### sides

£6 each

**ENGLISH BOURBON, CALLOW HONEY ROASTED TURNIPS (D)**

**CHICORY, HAZELNUT & DOVEDALE BLUE SALAD (D TN M)**

**SPICED RED CABBAGE (D SUL)**

**SMOKED MASH POTATO (D)**

**CALLOW GARDEN ROCKET SALAD** with shavings of parmesan, Brock & Morten balsamic (D SUL)

**TRIPLE COOKED CHIPS (G)**

**TRUFFLE & PARMESAN FRIES (G D)**

**LOAF BAKERY BREAD (G D) £3**

**ALLERGENS** ~ Some dishes can be adapted, please ask

G gluten SH shellfish MOL mollusc CR crustacean 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, 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.