

## 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.