

Wildhive Autumn Lunch 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 ~
8oz fillet £38 / 10oz ribeye £34 (D SUL M TN G)

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 (D SS) £25

pizza

CALLOW HALL MARGHERITA
Tomato, basil, mozzarella, Brock & Morten rapeseed oil,
heritage grain sourdough (G D) £17

WILDHIVE SEASONAL
Tomato, mozzarella, wild venison pepperoni, hot honey, crispy
onions, basil, thyme (G D) £20

farm & wild, sea & coast

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

HAUNCH OF LOCAL HARE CRINKLE TAGLIATELLE
Jerusalem artichokes, foraged ceps, roasted figs (G E D) £28

ROASTED ATLANTIC HALIBUT LOIN
Walnut crust, Scottish king scallops, violet potatoes, Romanesco
(SH-MOL TN D) £28

HOT SMOKED BLACK COD
Mussel and fennel crumb, laverbread (SH-MOL G 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, please ask 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.

