



Wildhive Autumn Party Menu

CALKE ABBEY VENISON CARPACCIO

Celeriac remoulade, baby garden beets, English truffle (E M SUL)

CRISPY DERBYSHIRE DUCK EGG

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

WEYMOUTH STUFFED SQUID

Pulled Packington pork belly, Thirsty Farmer cider, sauce Nero (SH-MOL SUL)

SZECHUAN PEPPER PUMPKIN WONTONS

Nam Jim dressing (G)



LOCAL DERBYSHIRE 10oz RIBEYE STEAK

Served with vine tomatoes, king oyster mushroom, garden rocket
and peppercorn sauce *Served medium rare* (E D SUL)

ROASTED CREEDY CARVER DUCK

Celeriac fondant, roasted figs, purple cabbage roll, Perigourdine sauce (D SUL)

GRILLED SEA TROUT STEAK

Amandine sauce, roasted pear, pickled kohlrabi (TN SUL F D)

VEGAN SAVOURY PUMPKIN PIE

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



QUEEN OF PUDDINGS

Damson jam, almond ice cream (E SUL TN D G)

PLANT BASED BLACK FOREST GATEAU

Cherries in kirsch, Bullion chocolate (G SOY)

GYPSY TART

Jersey black butter ice cream, confit lemon (G E D)

DAMSON FLUMMERY

Poached blackberries, 5 spiced chantilly (G D)

3 courses £65

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