

Wildhive Classic Cocktails



Wildhive Kitchen Garden

£14

A Wildhive seasonal Collins with rosemary infused gin, Gin, lemon, Callow Hall honey, soda.



The Liz Edwards

£16

Named after the Sunday Times writer who loves our cocktails but wanted something 'a bit stronger!' Jameson Plantation Rum, Strika and cinnamon combine in this tasty tipple.

Wildhive Seasonal Mocktails



Virgin Bees Knees

£7.50

Wildhive signature mocktail. Blackberry, apple, lemon, Callow Hall honey.



Mock Cherry Bakewell

£8

The mock version of our local treat. Tanqueray 0%, lemon, cherry, vanilla, almond.



Spiced Toffee Apple

£7

Bring in those autumn flavours with this mocktail based on the classic bonfire treat. Apple, caramel, cinnamon, lemon.



Hedgerow Spritz

£9

Take your tastebuds blackberry picking with this sparkling autumn mocktail. Blackberry, balsamic, non-alcoholic sparkling.



Earl's Iced Tea

£6.50

Tea in Rio without the booze. A subtle bergamot infusion with lemon makes for a refreshing and elegant mocktail.

Wildhive Seasonal Cocktails



Blackberry & Sloe Bees Knees

£16

The Wildhive signature cocktail; Callow Hall honey, blackberry liqueur, sloe gin, lemon, English sparkling wine.



Cherry Bakewell

£14

Bringing the classic Derbyshire treat into a cocktail. Gin, lemon, cherry, vanilla, almond.



Fire Over Mexico

£15

A smoky cocktail with a hint of fire. Ancho chilli, mezcal, lapsang souchong, lemon.



Tea in Rio

£15

Forget it's Autumn with this throwback to Summer. Cachaca, Earl Grey, lemon, orange bitters.



Mapleton Mule

£14

A Moscow mule with a Wildhive twist. Kaffir lime leaf & lemongrass vodka, lime and ginger ale with a touch of fresh chilli.



Maple & Pecan Old Fashioned

£18

A Danish pastry inspired Old Fashioned combining sweet maple and smooth buttery pecan. Pecan infused Woodford Reserve, maple syrup, Black Walnut bitters.

COCKTAIL OF THE MONTH



Twilight at Wildhive

£16

Bring in those spooky nights with this floral sipper. Gin, Chartreuse, violet liqueur, maraschino, lemon.

White Peak x Wildhive Cocktails

We have teamed up with our friends at White Peak Distillery to create a selection of cocktails highlighting their wonderful spirits

RUM (with Rum made from scratch in Derbyshire)



Mardy Rum £16

Refreshing, seasonal bestseller at White Peak Distillery's Yellow Wood events. Ginger ale, White Peak rum, lime, vanilla syrup.



Canchanchara £15

Savour the flavours of Cuba in this traditional cocktail. A tantalising blend of White Peak rum, lime and Callow Hall honey will transport you to a tropical paradise.

GIN



Derbyshire Negroni (Bird on a Wire) £15

A special collaboration between Wildhive and White Peak Distillery (as seen in *Derbyshire Life* magazine). Shining Cliff Original Gin, Campari, Thornbridge's Necessary Evil Stout.

WHISKY



Wire Works Virgin Oak Manhattan £18

Fancy mixing it up and trying our suggested alternative spirits to celebrate local Wire Works Virgin Oak, Martini rosso, Angostura bitters.



Wire Works Alter Ego Old Fashioned £18

This whisky was distilled with alternate cut points to previous Wire Works whisky releases, bringing forward richer fruit flavours that work really well in this Old Fashioned. Wire Works Alter Ego, sugar, Angosturo bitters.

Classic Cocktails



Martini £15

Gin, vermouth



Margarita £15

Tequila, triple sec, lime



Manhattan £15

Rye whiskey, vermouth, Angostura bitters



Old Fashioned £15

Bourbon, sugar syrup, Angostura bitters



Sazerac £16

Brandy, sugar, Angostura bitters, Absinthe



Negroni £15

Gin, vermouth, campari



Bloody Mary £14

Vodka, tomato juice, lemon



Cosmopolitan £15

Vodka, cranberry, triple sec, lime



Whiskey Sour £16

Bourbon, lemon, sugar syrup, Angostura bitters, foaming bitters



French 75 £15

Gin, lemon, sugar syrup, champagne



Champagne Cocktail £15

Champagne, Angostura bitters, cognac, sugar



Espresso Martini £15

Vodka, espresso, Kahlua, sugar syrup



Twinkle £15

Vodka, elderflower liqueur, champagne



Kir Royale £15

Champagne, crème de cassis



Mai Tai £15

Rum, Curaçao, orgeat, lime