

## Wildhive Winter Lunch Menu

### small plates

- BRITISH WILD MALLARD  
Smoked breast, confit leg, blood orange, garden turnips (SUL) £16
- SCOTTISH KING SCALLOPS  
Cotechino sausage, carrot purée, Pear William liqueur (SUL SH-MOL D) £18
- BARON BIGOD MILLE-FEUILLE  
Jerusalem artichoke crisps, English truffle, Wildhive honey, cep mushroom dust (D) £16
- ORCHARD APPLE AND PARSNIP SOUP  
Grumpy Farmer goats' cheese crumpet, toasted walnuts (D G TN) £15
- BREADED MONKFISH CHEEK  
Wye Valley jellied smoked eels, Alfie's apple juice (G F E) £16

### from the grill

- SCOTTISH SALMON AND KING PRAWN SKEWERS  
Sumac spice, chickpea purée, burnt lemon (SS SUL SH-CR) £30
- BATH CHAPS  
Celeriac remoulade, pease pudding (E M SUL) £30
- LOCAL DERBYSHIRE STEAKS  
Vine tomatoes, king oyster mushroom, rocket salad with choice of sauce: Oyster, peppercorn, smoked garlic and thyme butter ~  
10oz sirloin £36 / 12oz rump £32 (SH-MOL D G F SUL)
- WELSH WAGYU STEAK BURGER  
Brioche bun, Dovedale cheese, smoked bacon, garlic mayo (G E D M SUL) £27
- LEMON AND MAPLE SYRUP GLAZED SEITAN STEAK  
Grilled king oyster mushrooms, pepper sauce (G M SOY C) £29

### pizza

- CALLOW HALL MARGHERITA  
Tomato, basil, mozzarella, Brock & Morten rapeseed oil, heritage grain sourdough (G D) £18
- WILDHIVE SEASONAL  
Tomato, mozzarella, wild venison pepperoni, hot honey, crispy onions, basil, thyme (G D) £21

### farm & wild, sea & coast

- POT ROASTED PACKINGTON CHICKEN  
Liquorice braised garden leeks, Jerusalem artichoke jackets, Sherry butter sauce (D SUL C) £32
- CALKE ABBEY VENISON HAUNCH BOURGUIGNON  
Emporium oyster mushroom, guanciale, roasted shallot, smoked garlic mash (G D SUL C) £29
- PAN FRIED ATLANTIC HAKE  
Seaweed bubble & squeak, Colchester oyster beignets, sea buckthorn hollandaise (F SH-MOL D E G) £36
- CALLOW HALL FISH HOTPOT  
Monkfish, hake, halibut, king prawns and scallops, saffron potatoes, melted red peppers (F D E SH-CR M) £27
- TOFU, PEAR WILLIAM AND CELERIAC EN PAPILOTTE  
Beetroot and white bean dip, roasted salsify (SOY SS SUL) £26

### sides £6 each

- SMOKED GARLIC MASH (D)
- CALLOW HALL HONEY ROASTED PARSNIPS (D)
- SPICED RED CABBAGE (D SUL)
- GRUMPY FARMERS GOATS CHEESE & BUTTERNUT SQUASH SALAD with kale, pomegranate & pecans (TN SUL)
- SPROUTS & CHESTNUTS (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) £3.50



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.