

Wildhive Winter Dinner Menu

small plates

BRITISH WILD MALLARD

Smoked breast, confit leg, blood orange, garden turnips
 (SUL) £16

SCOTTISH KING SCALLOPS

Contechino sausage, carrot purée, Pear William
 liqueur (SUL SH_MOL D) £18

BARON BIGOD MILLE-FEUILLE

Jerusalem artichoke crisps, English truffle, Callow
 honey, cep mushroom dust (D) £16

ORCHARD APPLE AND PARSNIP SOUP

Grumpy Farmers goats' cheese crumpet, toasted
 walnuts (D G TN) £15

BREADED MONKFISH CHEEK

Jellied smoked Wye Valley eels, Alfie's apple juice
 (G F E) £16

from the grill

SCOTTISH SALMON AND KING PRAWN SKEWERS

Sumac spice, chickpea purée, burnt lemon
 (SH-CR SS SUL) £30

BATH CHAPS

Celeriac remoulade, pease pudding (E M SUL) £29

LOCAL DERBYSHIRE STEAKS

Vine tomatoes, king oyster mushroom, rocket salad with
 choice of sauce: Oyster, peppercorn, smoked garlic and
 thyme butter (SH-MOL D G F SUL)
 10oz sirloin £36 / 12oz rump £32

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

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 £32

RACK OF CALKE ABBEY VENISON

Jerusalem artichoke jackets, spiced red cabbage,
 smoked garlic mash, roasted parsnips, bourguignon
 sauce (D SUL G C) £84

farm & wild, sea & coast

POT ROASTED PACKINGTON CHICKEN

Liquorice braised garden leeks, Jerusalem artichoke
 jackets, Sherry butter sauce (D SUL C) £32

MIDLANDS BEEF ROSSINI

Derbyshire fillet, groaty dick, bone marrow crust,
 garden parsnips, watercress (G D M C) £40

BAKED WILD HALIBUT

Squid ink, scallop and king prawn cannelloni, pickled
 oarweed, caper berries (F SH-MOL SH-CR G E) £36

PAN FRIED ATLANTIC HAKE

Seaweed bubble & squeak, Colchester oyster beignets,
 sea buckthorn hollandaise (F SH-MOL D E G) £36

TOFU, PEAR WILLIAM AND CELERIAC EN PAPILLOTE

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, so please speak with a
 member of our team about allergens / dietary requirements.