

WILDHIVE WINTER PARTY MENU

to start

BREADED MONKFISH CHEEK

Wye Valley jellied smoked eels, Alfie's apple juice (G F E)

BRITISH WILD MALLARD

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

BARON BIGOD MILLE-FEUILLE

Jerusalem artichoke crisps, English truffle, Wildhive honey, cep mushroom dust (D)

ORCHARD APPLE AND PARSNIP SOUP

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



to follow

POT ROASTED PACKINGTON CHICKEN

Liquorice braised garden leeks, Jerusalem artichoke jackets, Sherry butter sauce (G D SUL)

LOCAL DERBYSHIRE 10oz SIRLOIN STEAK

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

PAN FRIED ATLANTIC HAKE

Pepper dulse cake, Colchester oyster beignets, sea buckthorn hollandaise (F SH-MOL D E G)

LEMON AND MAPLE SYRUP GLAZED SEITAN STEAK

Grilled king oyster mushrooms, pepper sauce (G M SOY)



sweets

RUM CHESTNUT ROLL

Quince compote, coffee chocolate (D SUL E G)

CLEMENTINE & GINGERBREAD TRIFLE

Crunchy toffee bits (D E G)

CINNAMON SPICED CALLOW HALL APPLES

Chilled rice pudding, granola crumb, bourbon glaze (D G TN SUL)

PLANT BASED DUNDEE CAKE

Blood orange gel, single malt Chantilly cream (SOY G TN SUL)

2 courses £55 / £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