

WILDHIVE SPRING PARTY MENU

to start

GRUMPY FARMER GOAT'S CHEESE STRUDEL

Wild garlic and pea ketchup (G D)

SMOKED RED LENTIL 'TARTAR'

Pepper dulce salsa, padron peppers (M E SUL)

PEAKS ALE CURED SEA BASS

Fish roe pikelets, cucumber and seaweed salad (G F D)

MOROCCAN SPICED LAMB AND DOVEDALE BLUE CROQUETTES

Harissa mayonnaise (D G E)



to follow

ROASTED ATLANTIC COD FILLET

Cobble Lane chorizo and cod cheek kebab, polenta chips, taramasalata, black olive crumb
(F G D)

LOCAL DERBYSHIRE 10oz RIBEYE STEAK

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

PACKINGTON PORK BELLY

Yorkshire rhubarb, fidget pie, purple sprouting broccoli (G D)

CHARGRILLED ENGLISH ASPARAGUS

Wild garlic risotto cakes, poached Derbyshire duck egg, morel mushroom bearnaise (E D SUL)



sweets

WILD BLUEBERRY JAM TART

Lemon curd, pistachio meringue (E D G TN)

POACHED YORKSHIRE RHUBARB

Liquorice pannacotta, parkin cake (G D E SUL)

BAKED ALASKA

Beltane cake, lavender and Callow honey ice cream, Italian meringue (E D G SUL TN)

MILLIONAIRE SHORTBREAD

Dark chocolate mousse, peanut butter caramel, caramel shortbread (G D TN PN E)

2 courses £60 / £3 courses £70

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.

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

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.