

WILDHIVE SPRING MEETING MENU

Herefordshire Cider & Apple Cured Salmon
Cream cheese and pickled cucumber (G F PN D C SUL M)

Sam's Eggs & Cress
Watercress, avocado (G E D)

Owen Taylor's Pastrami
Gherkins, mustard mayo, rocket salad (G E D M)

Macneil's Smoked Ham
Tomato and piccalilli (G D C SUL M)

*All sandwiches are served on a choice of white or granary bread
with crisps and salad*

Moroccan Spiced Lamb and Dovedale Blue Croquettes
Harissa mayonnaise (D G E)

Yorkshire Rhubarb Fidget Pie
Rhubarb gin and ginger chutney (D SUL G)

Grumpy Farmer Goat Rogan Josh
Confit beef tomato, biryani rice salad, goats cheese,
chilli honey naan (G D TN M)

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

Callow Hall Margherita Pizza
Tomato, basil, mozzarella, Brock & Morten rapeseed oil,
heritage grain sourdough (G D)

Welsh Wagyu Steak Burger
Brioche bun, Dovedale cheese, smoked bacon, garlic mayo (G E D M SUL)

Globe Artichoke Plant Based Tamales
Garden pea guacamole, purple broccoli and chilli fried rice,
cannellini bean, tomato and coriander ragu

Cornish Mussels
Puttanesca sauce, saffron gnocchi, seaweed crumble
(G E D SH-MOL SUL C F SS)

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

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.

We hope you enjoyed our food and service. We add a discretionary 10% 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.

