

## Wildhive Summer Dinner Menu

### small plates

#### ROASTED ENGLISH PEACHES

Burrata mozzarella, pine nut and basil crumb  
(D G TN) £16

#### CORNISH CRAB TWICE BAKED SOUFFLÉ

Marsh samphire, Baron Bigod  
(D G E SH-CR M F) £17

#### SUMMER GARDEN VEGETABLES FRITTO MISTO

Chilled Salmorejo soup (G SUL) £15

#### CARPACCIO OF DERBYSHIRE BEEF

Cherry beer balsamic, Doddington's cheese, rocket leaf  
(D SUL G) £18

#### CHAR-GRILLED OCTOPUS

Takoyaki, ginger & lemon grass butter, fennel slaw  
(SH-MOL D E SOY G SS) £17

### from the grill

#### TURMERIC & LIME LEAF MONKFISH SKEWERS

Chilli peanut, curry leaf aioli (PN F E SS SOY) £32

#### PACKINGTON CHICKEN ESCALOPE

Nduja butter, grilled pineapple salsa (D) £26

#### LOCAL DERBYSHIRE STEAKS

Vine tomatoes, king oyster mushroom, rocket salad with choice of sauce: Peppercorn, red chimichurri, bearnaise ~ 10oz ribeye £40 / 8oz fillet £42 (D E SUL F)

#### WELSH WAGYU STEAK BURGER

Brioche bun, Dovedale cheese, smoked bacon, garlic mayo (G E D M SUL) £26

#### PLANT BASED SPARE RIBS

Craft beer chilli con veggie, baby sweetcorn elote, 'Our Soul Fire' hot sauce (G M SUL SOY C) £28

### sharing

#### BRITISH CHARCUTERIE & CHEESE

Owen Taylor's pastrami, Cobble Lane chorizo and coppa, Macneil's smoked ham, Smith Hall pork pie. Dovedale Blue, Baron Bigod & St Helena cheeses. Served with Loaf Bakery sourdough (G E D C M SUL) For 2 £30

#### ZAATAR CRUSTED SWORDFISH LOIN

Israeli cous cous, seaweed tartar, curry leaf aioli, sugar snaps, roasted vine tomatoes, baby aubergines, courgette ribbons (F G D E SUL) For 2 £80

### farm & wild, sea & coast

#### WHOLE CORNISH LEMON SOLE

Queen scallops, lobster butter, marsh samphire  
(SH-MOL SH-CR D F) £36

#### PAN FRIED MACKEREL FILLET

Pancetta, shallot and tomato salsa, 'tinned' smoked mackerel, mac and cheese (F G D E M) £30

#### BRAISED DERBYSHIRE LAMB SHANK

Orzo, confit tomatoes, courgette ribbons, saffron and ouzo cream (D G E SUL) £35

#### PACKINGTON PORK FILLET

Yorkshire Fettle, spinach & pine nut stuffing, Cobble Lane chorizo, baby egg plant, smoked aubergine purée (C D TN SUL) £32

#### GARDEN PEA, BROAD BEAN AND MINT RISOTTO

Ricotta stuffed courgette flowers, crispy Baron Bigod  
(D G E SUL C) £26

### sides

£6 each

#### SAFFRON & SMOKED PAPRIKA PARMENTIER

POTATOES with garlic aioli (G E)

SZECHUAN SPICED SUGAR SNAP PEAS with lemon and coriander oil

CAPRESE SALAD with heritage tomatoes, buffalo mozzarella, basil pesto (D TN)

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

**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.

We hope you enjoyed our food and service. We add a discretionary 10% service charge which goes directly to the team, if you are not happy please don't pay it but do let us know if there is anything we can do better.