

Wildhive Summer Lunch 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 E G 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 M 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

pizza

CALLOW HALL MARGHERITA
Tomato, basil, mozzarella, Brock & Morten rapeseed oil,
heritage grain sourdough (G D) £18

WILDHIVE SPECIAL
Grilled pineapple, gouda cheese, prosciutto ham (G D) £20

farm & wild, sea & coast

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

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

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

ZAATAR SWORDFISH SCHNITZEL
Seaweed tartar sauce, roasted lime, Israeli cous cous salad
(E G F D) £30

GARDEN PEA, BROAD BEAN AND MINT RISOTTO
Ricotta stuffed courgette flowers, crispy Baron Bigod (D G E SUL C) £26

sides £6 each

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