# WILDHIVE SUMMER PARTY MENU

# to start

ROASTED ENGLISH PEACHES
Burrata mozzarella, pine nut and basil crumb (D G TN)

CORNISH CRAB TWICE BAKED SOUFFLÉ Marsh samphire, Baron Bigod (D G E SH-CR M F)

SUMMER GARDEN VEGETABLES FRITTO MISTO Chilled Salmorejo soup (G SUL)

SPICY NDUJA ARANCINI Salsa verde (D E G SUL)



# to follow

TURMERIC & LIME LEAF MONKFISH SKEWERS
Chilli peanut, curry leaf aioli, Szechuan spiced sugar snap peas, triple cooked chips (PN SS F E SOY)

#### LOCAL DERBYSHIRE 10oz RIBEYE STEAK

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

### BRAISED DERBYSHIRE LAMB SHANK

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

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



#### sweets

SOUR CHERRY CABINET PUDDING Cherry balsamic ice cream (E D SUL G)

MATON RASPBERRY PLANT BASED TIRAMISU White chocolate, pistachio (TN SOY)

GOATS CHEESE BAVARIAN CREAM
Beetroot jelly, date pound cake crumb (E D G)

BILBERRY & ELDERFLOWER SEMI FREDDO Gooseberry compote, lemon myrtle shortbread (E D G)

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