



WILDHIVE GRILL NIGHT



FRIDAY 5TH SEPTEMBER 2025

THE GARDEN ROOM



to enjoy, while we grill...

Roasted English Peaches ~
Burrata mozzarella, pinenut and
basil crumb (D G TN PN) **£16**

Carpaccio of Derbyshire Beef ~
Cherry beer balsamic, Doddington's
cheese, rocket leaf (D SUL) **£18**

Summer Garden Vegetables
Fritto Misto ~ Chilled
Salmorejo soup (G SUL) **£15**

Spicy Nduja Arancini ~
Salsa verde (D SUL G) **£15**



top chiller

Tomahawk steak, smoked Maldon salt, red chimichurri (SUL) **£52**

Whole rack of Derbyshire lamb, chermoula **for 2 £80**

Half grilled lobster, garlic butter, queen scallops,
samphire (SH-CR D SUL SH-MOL) **£35**

Plant based spare ribs, 'Our Soul Fire' sauce (G M SOY) **£28**

middle chiller

Zaatar crusted swordfish steak, seaweed tartar (E F) **£34**

Lamb shoulder churrascaria skewer, padron peppers, pea guacamole (SUL) **£34**

Scottish scallops, jumbo prawns, home cured chorizo skewers (SH-CR SH-MOL) **£28**

Aubergine stuffed with Imam Bayildi **£20**

bottom chiller

10oz rib eye steak, bearnaise sauce (E D SUL) **£32**

Rack of baby back ribs, Never Say Die bourbon glaze (M SUL) **£25**

Packington Chicken Escalope, Nduja butter, grilled pineapple salsa (D) **£26**

Harissa cauliflower steak with smoked yogurt (D) **£20**

on the side...

Choose 3 sides

POTATOES

- ~ Ratte potatoes cooked in embers, seaweed butter (D)
- ~ Garlic, smoked paprika, parmentier
- ~ Truffle parmesan fries (D)
- ~ Triple cooked chips (G)



VEGGIES

- ~ Elote corn on cob, 'Our Soul Fire' hot sauce (D G)
- ~ Charred tender stem broccoli, crushed smoked almonds (D TN)
- ~ Grilled king oyster mushrooms, black garlic ketchup (D SUL)
- ~ Szechuan spiced sugar snap peas, lemon & coriander oil

SALADS

- ~ Pink Fir Apple potato, home made piccalili (E C M SUL)
- ~ Caesar, pancetta, sourdough croutes (G E F M SUL)
- ~ Caprese Salad, heritage tomatoes, buffalo mozzarella, basil pesto (D)
- ~ Red cabbage slaw, coriander, citrus (E)



Extra 3 sides £10

always room for more...

Choose one from the following...

Bullion chocolate s'mores (G E D SOY) **£15**

Maton Raspberry Tiramisu (TN SOY) **£16**

Bilberry & Elderflower Semi Freddo (D E G) **£15**



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.

We hope you enjoyed our food and service. We add a discretionary 10% service charge to your bill 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.