

## Wildhive Autumn Dinner Menu

### small plates

#### TOBACCO SMOKED ENGLISH MALLARD

Garden beetroots, poached blackberries,  
blackberry vinaigrette (SUL) £17

#### ROASTED PEAR WILLIAM

The Duke fritter, pickled celery, toasted pecans, fig  
balsamic reduction (D G SUL TN E) £15

#### DERBYSHIRE GAME & MYRTLE EMPANADAS

Pancetta jam, English chanterelles, pomegranate  
molasses (G D E C SUL) £17

#### CORNISH MUSSELS, APPLE CIDER & THYME

BROTH Roasted cobnuts, pumpkin & sage Boxty Farl  
(G D E TN SUL SH-MOL) £16

#### SWEET POTATO & GINGER PANZEROTTI

Kohlrabi & fermented black bean slaw  
(SOY G E D SS) £16

### from the grill

#### 5 SPICED ATLANTIC HALIBUT STEAK

Kung pao cauliflower, walnut & scallion Bing  
(TN G SS SOY) £32

#### CHAR-GRILED CALKE ABBEY VENISON LIVER

Venison bacon, clapsnot mash, sloe gin jus (SUL C D)  
£30

#### LOCAL DERBYSHIRE STEAKS

Vine tomatoes, king oyster mushroom, rocket salad with  
choice of sauce: peppercorn, Café de Paris, roasted cep &  
Madeira cream ~ 10oz sirloin £40 / 8oz fillet £44  
(D SUL F M)

#### WELSH WAGYU STEAK BURGER

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

#### TANDOORI TOFU SKEWERS

Pumpkin pakora, chilli Dovedale cheese naan  
(SOY D G) £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

#### BONE MARROW CRUSTED THOR'S HAMMER

Braised beef shank, peppercorn sauce, Madeira cream,  
clapsnot mash, glazed carrots (G D M F C SUL) For 2 £75

### farm & wild, sea & coast

#### SLOW COOKED PACKINGTON PORK BELLY

Doreen's black pudding hash brown, greengage  
chutney, Farts of Portingale, purple kale  
(G D SOY C SUL) £32

#### ROASTED GUINEA FOWL BREAST

Penny Bun mushrooms, heritage carrots, game chips,  
salsify, Madeira cream (D E C SUL) £32

#### PAN FRIED FILLET OF SEA TROUT

Buston Mayan Gold Forestiere potatoes, Isle of Wight  
black garlic, foraged chanterelles, celery leaf salsa  
verde (C D F) £34

#### MONKFISH SAUSAGE ROLL

Smoked eel paté, roasted Jerusalem artichokes, Coppa  
crisps, sea beet (D F G) £35

#### CELERIAC STEAK ROSSINI

Walnut & truffle loaf, damson compote, fake fois gras  
(TN G SOY C SS) £28

### sides £6 each

SAUTÉED CAVOLO NERO & KALE with lemon oil,  
toasted almonds & feta (TN D)

CALLOW HONEY GLAZED CARROTS (D)

WILD MUSHROOM & GARLIC MAYAN GOLD  
POTATOES (D)

CHICORY, POACHED PEAR, WALNUT &  
DOVEDALE CHEESE SALAD (TN D)  
Available as starter £12

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.