# WILDHIVE AUTUMN PARTY MENU

## to start

TOBACCO SMOKED ENGLISH MALLARD
Garden beetroots, poached blackberries, blackberry vinaigrette (SUL)

#### ROASTED PEAR WILLIAM

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

#### DERBYSHIRE GAME & MYRTLE EMPANADAS

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

## CORNISH MUSSELS, APPLE CIDER & THYME BROTH

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



# to follow

#### ROASTED GUINEA FOWL BREAST

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

## LOCAL DERBYSHIRE 10oz SIRLOIN STEAK

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

#### GRILLED DARNE OF SEA TROUT

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

#### CELERIAC STEAK ROSSINI

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



#### sweets

#### BULLION DARK CHOCOLATE FONDANT

Daltons Dairy salted caramel, Buck's Fizz marmalade, candied orange (E D SUL G)

## SPICED PLANT BASED PUMPKIN PIE

Candied pecans, vanilla matcha ice cream (TN)

#### WHITE PEAK RUM BABAS

Callow Hall honey, vanilla clotted cream (E D G sul)

## GARDEN ROSEMARY PANNACOTTA

Foraged damson jam, lavender shortbread (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