

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, pumpin & 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

GRILLED DARNE 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.