

Wildhive Autumn Lunch 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 E G SUL TN) £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 (G D E SOY SS) £16

from the grill

5 SPICED ATLANTIC HALIBUT STEAK

Kung pao cauliflower, walnut & scallion Bing (SS SOY TN G) £35

CHAR-GRILLED 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 F M SUL)

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

pizza

CALLOW HALL MARGHERITA

Tomato, basil, mozzarella, Brock & Morten rapeseed oil, heritage grain sourdough (G D) £18

WILDHIVE SPECIAL

Tobacco smoked mallard, roasted pumpkin, Penny Bun mushroom, goats' cheese (G D) £20

farm & wild, sea & coast

SLOW COOKED PACKINGTON PORK BELLY

Doreen's black pudding hash brown, greengage chutney, Farts of Portingale, purple kale (G 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 G F) £35

CELERIAC STEAK ROSSINI

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

BRITISH GAME SUET PUDDING

Pheasant, rabbit, venison, sloe gin jus, Penny Bun mushroom, roasted butternut squash (D G SUL C) £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 a 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, please ask about allergens/dietary requirements.

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

