

Wildhive Winter Dinner Menu

small plates

CALKE ABBEY VENISON CARPACCIO

Poached pear William, celeriac remoulade, English truffle, Wildhive honey (E M SUL) £17

CRASTER NATURAL SMOKED HADDOCK PASTIES

3 corned leeks, sea buckthorn, caper dressing (F SUL E G D) £15

MELTED DRIFTWOOD GOATS CHEESE

Whiskey soda bread, haggis koftas (D G SUL E) £16

SHETLAND BLACK LOADED POTATO SKINS

Welsh rarebit, wild boar, chiles toreados (D SUL G M) £16

CUTTLEFISH SATAY

Sambal ketchup, grilled pak choi, chilli peanut crumb (SH-MOL PN SOY G) £17

from the grill

SCOTTISH SALMON AND KING PRAWN SKEWERS

Sumac spice, chickpea purée, burnt lemon (SH-CR SS SUL) £32

COFFEE CRUSTED VENISON CHOPS

Blackberry chipotle, rosemary parmentier (SUL D) £34

LOCAL NORTHUMBERLAND STEAKS

Vine tomatoes, king oyster mushroom, rocket salad with choice of sauce: peppercorn, Wow-Wow sauce, rhubarb ketchup ~ 10oz picanha rump £38 / 10oz ribeye £42 (D F M SUL TN G C)

WELSH WAGYU STEAK BURGER

Brioche bun, Darling Blue, smoked bacon, garlic mayo (G E D M SUL SS) £28

CHAR-GRILLED JERUSALEM ARTICHOKE 'IN THE HOLE'

Plant based Yorkshire pudding, wild sorrel gravy, red kale (C G SOY SUL) £28

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.

sharing

BRITISH CHARCUTERIE & CHEESE

Owen Taylor's pastrami, Cobble Lane chorizo and coppa, Macneil's smoked ham, Smith Hall pork pie. Darling Blue, Baron Bigod & St Helena cheeses. For 2 £30

WELSH WAGYU CHATEAUBRIAND

Roasted cep mushrooms, confit beef tomato, wow wow sauce, duck fat roasted Ratte potatoes (M TN SUL G D C) For 2 £85

farm & wild, sea & coast

BRITISH BEEF ROSSINI

Derbyshire fillet, groaty dick, bone marrow crust, garden parsnips, watercress (G D M C) £44

ROAST ATLANTIC HALIBUT FILLET

Scottish king scallops, kale pesto, walnuts, fregola sarda (G D E F TN SH-CR) £38

PAN FRIED CORNISH HAKE

Isle of Wight black garlic polenta, crispy sprats, chickweed, oxtail jus (F D G C SUL) £32

SPICED LOCAL PHEASANT

Shetland black gratin, celeriac puree, leg croquette, fig jam (D C G E M) £30

GARDEN TURNIP & ENGLISH TRUFFLE TARTIFLETTE

Baron Bigod, chicory, crusty bread & cornichon salad (D G SUL) £28

sides

ROASTED JERUSALEM ARTICHOKE (D) £7

SAUTÉED CAVOLO NERO & KALE with lemon oil, toasted almonds & feta (TN D) £7

SHETLAND BLACK GRATIN (D) £8

ESHOTT GARDEN ROCKET SALAD with shavings of parmesan, Brock & Morten balsamic (D SUL) £8

CHICORY, POACHED PEAR, WALNUT & DARLING BLUE SALAD (TN D) (available as starter £12)

TRIPLE COOKED CHIPS (G) £6

TRUFFLE & PARMESAN FRIES (G D) £6

BREAD & ROSES BREAD (G D) £3



Best of April

CHARGRILLED ENGLISH ASPARAGUS

Foraged morel and Lindisfarne black beer
& honey butter, local Chevington Farm
crispy duck egg £15

DRURIDGE BAY GRILLED RAZOR CLAMS

Cobble Lane chorizo, wild garlic pesto,
three corned leeks £15

TURNBULL'S OF ALNWICK LAMB CUTLETS

Wild garlic crumb roasted sweetbread,
wild sorrel cream, Ewes cheese and
St George's mushroom empanadas £34

ROASTED WHOLE NORTHUMBRIAN PLAICE

Craster kipper and Jersey Royal floodies,
potted Morecambe Bay shrimp butter £28

ESHOTT HALL RHUBARB SINGING HINNIES

Clotted cream ice cream, rhubarb,
ginger & chilli jam £15

BRAMLEY APPLE & CINNAMON HOT CROSS BUN

Morwick egg ice cream, salted
Cartmel sauce £16

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