



Wildhive Winter Dinner Menu

small plates

CALKE ABBEY VENISON CARPACCIO

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

CRASTER NATURAL SMOKED HADDOCK PASTY

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

MELTED DRIFTWOOD GOATS CHEESE

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

SHETLAND BLACK LOADED POTATO SKINS

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

CUTTLEFISH SATAY

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

from the grill

SCOTTISH SALMON AND KING PRAWN SKEWER

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

COFFEE CRUSTED VENISON CHOPS

Blackberry chipotle, rosemary parmentier (SUL D) £35

LOCAL DERBYSHIRE 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 TNG C)

WELSH WAGYU STEAK BURGER

Brioche bun, Dovedale cheese, 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. Dovedale Blue, Baron Bigod & St Helena cheeses. (M TN SUL G D C) For 2 £30

DERBYSHIRE 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

MIDLANDS 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, black mustard leaf, oxtail jus (M 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 M) £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

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

CHICORY, POACHED PEAR, WALNUT & DOVEDALE CHEESE SALAD (TN D)

Available as starter £12

TRIPLE COOKED CHIPS (G) £6

TRUFFLE & PARMESAN FRIES (G D) £6

LOAF BAKERY BREAD (G D) £3