



WINTER PARTY MENU

(Dec 26th 2025 ~ Feb 28th 2026)

to start

CALKE ABBEY VENISON CARPACCIO

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

CRASTER NATURAL SMOKED HADDOCK PASTIES

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

MELTED DRIFTWOOD GOATS CHEESE

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

SHETLAND BLACK LOADED POTATO SKINS

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



to follow

PAN FRIED CORNISH HAKE

Isle of Wight black garlic polenta, crispy sprats, black mustard leaf, oxtail jus (M F D G C SUL)

LOCAL DERBYSHIRE 10oz RIBEYE STEAK

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

SPICED LOCAL PHEASANT

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

CHAR-GRILLED JERUSALEM ARTICHOKE 'IN THE HOLE'

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



sweets

SALTED HONEY, FIG & PISTACHIO TART TATIN

Fig & balsamic ice cream (D E G SUL)

BULLION DARK CHOCOLATE SAMBUSA

Blood orange, cinnamon sugar (D E G)

PLANT BASED STICKY TOFFEE PEAR PUDDING

Vegan rum & raisin ice cream (SUL TN G)

GASCON MESS

Agen prunes, The Norfolk PX cream, mixed spice, meringue (SUL E D)

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.

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

ALLERGENS

Some dishes can be adapted, please ask

G gluten E eggs F fish PN peanuts SH shellfish
MOL mollusc CR crustacean D cows milk/lactose
TN tree nuts C celery M mustard SOY soya
SS sesame seeds SUL sulphites L lupin