



WILDHIVE GRILL NIGHT

SUMMER 2026



THE
GARDEN ROOM



sharing plates to enjoy, while we grill...



Charcuterie & Cheese Owen Taylor's pastrami, Cobble Lane chorizo and coppa, MacNeil's smoked ham. Dovedale Blue, Baron Bigod & St Helena cheeses. Served with Loaf Bakery sourdough (G E D C M SUL) **£30**

Seafood Grazing Cornish crab cakes, tempura prawns, Lindesfarne oysters, tuna tartare (SH-CR SH-MOL E G F) **£32**

Veggie Bites Fritto misto, burrata caponata, asparagus arancini with lentil tartar corn chips (D G E) **£28**

top chiller

Tomahawk steak, smoked Maldon salt, red chimichurri (SUL) **£52**

Whole rack of Derbyshire lamb, salsa verde (F SUL) **for 2 £80**

Half grilled lobster, garlic butter, queen scallops, samphire (SH-CR D SUL SH-MOL) **£40**

Plant based spare ribs, Tequila & orange hot sauce (SUL SOY) **£28**

middle chiller

Tuna tataki, lemon grass butter (F SS SOY D) **£36**

Lamb shoulder tandoori skewer, curry aioli (E) **£36**

Scottish scallops, jumbo prawns, home cured chorizo skewers (SH-CR SH-MOL) **£36**

Aubergine stuffed with Iman Bayildi **£20**

bottom chiller

10oz rib eye steak, bearnaise sauce (E D SUL) **£36**

Rack of baby back ribs, Never Say Die bourbon glaze (M SUL) **£30**

Zaatar chicken schnitzel tagine (D) **£30**

Harissa cauliflower steak with smoked yogurt (D) **£25**

on the side...

Choose 3 sides

POTATOES

- ~ Ratte potatoes cooked in embers, seaweed butter (D)
- ~ Garlic, smoked paprika, parmentier
- ~ Truffle parmesan fries (D)
- ~ Triple cooked chips (G)



VEGGIES

- ~ Elote corn on cob, Tequila & orange hot sauce (D G)
- ~ Charred tender stem broccoli, crushed smoked almonds (D TN)
- ~ Grilled king oyster mushrooms, black garlic ketchup (D SUL)
- ~ Szechuan spiced courgettes, lemon & coriander oil

SALADS

- ~ Roasted new potatoes, kale, feta and avocado (D)
- ~ Caesar, pancetta, sourdough croutons (G E F M SUL)
- ~ Caprese salad, heritage tomatoes, buffalo mozzarella, basil pesto (D)
- ~ Red cabbage slaw, coriander, citrus (E)



Extra 3 sides £10

always room for more...

Choose one from the following...

Bullion chocolate s'mores (G E D SOY) **£15**

Garden Cherry Polvito (D G TN E) **£17**

English Strawberry Arctic Roll (G TN D E SUL) **£16**



ALLERGENS ~ Some dishes can be adapted, please ask

G gluten E eggs F fish PN peanuts SH shellfish MOL mollusc CR crustacean 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.

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