

WILD DINING MENU



WILD MENU 1 - £1500

Home cured charcuterie and local cheese boards (D G SUL M C)

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

OR

Grilled swordfish loin, red pepper chermoula (F D)

OR

Mediterranean veg skewers, plant based vegan tacos, Burrella (G SOY)

Bullion chocolate s'mores (G E D)

WILD SIDES

Char-grilled tenderstem broccoli, garlic and crushed smoked almonds (D TN PN)

Elote baby corn, tequila and orange hot sauce, parmesan (D G SUL)

Roasted fennel and Isle of Wight tomato salad, Sicilian lemon dressing (M)

Charred Red Emmalies potato, kale, Yorkshire feta, avocado salad (D)

Jersey Royals cooked in embers, seaweed butter (D)

Caesar salad, lamb bacon, croutons and anchovies (G E F M SUL)



WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and each month we feature a collection of dishes sourced from the very best seasonal British ingredients.

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 to your bill but 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 SH shellfish 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 MOL mollusc

WILD DINING MENU



WILD MENU 2 - £1800

Grilled seafood tacos, garden pea guacamole, Aji sauce (F SH-MOL SH-CR E)

Tandoori Derbyshire lamb cutlets, rosemary, roasted garlic labneh (D)

OR

Monkfish and chorizo skewer, salsa verde (F SUL)

OR

Grilled halloumi and aubergine, Iman Bayildi, rosemary flatbread (G D)

Grilled Manton strawberry and shortcake kebab, champagne and peach sauce (SUL G E D)

WILD SIDES

Char-grilled tenderstem broccoli, garlic and crushed smoked almonds (D TN PN)

Elote baby corn, tequila and orange hot sauce, parmesan (D G SUL)

Roasted fennel and Isle of Wight tomato salad, Sicilian lemon dressing (M)

Charred Red Emmalies potato, kale, Yorkshire feta, avocado salad (D)

Jersey Royals cooked in embers, seaweed butter (D)

Caesar salad, lamb bacon, croutons and anchovies (G E F M SUL)



WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and each month we feature a collection of dishes sourced from the very best seasonal British ingredients.

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 to your bill but 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 SH shellfish 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 MOL mollusc

WILD DINING MENU



WILD MENU 3 - £2000

Scallops and prawns in shell, nduja dressing (MOL SH)

Rib of beef, red chimichurri (SUL)

OR

Grilled native lobster, Cornish crab thermidor butter, marsh samphire (SH-CR D M G F SUL)

OR

Foraged cep mushrooms, asparagus, globe artichoke, truffle butter (D)

Bullion chocolate and amaretto fondue
churros, strawberries, nougat, marshmallows (TN PN E D G SUL)

WILD SIDES

Char-grilled tenderstem broccoli, garlic and crushed smoked almonds (D TN PN)

Elote baby corn, tequila and orange hot sauce, parmesan (D G SUL)

Roasted fennel and Isle of Wight tomato salad, Sicilian lemon dressing (M)

Charred Red Emmalies potato, kale, Yorkshire feta, avocado salad (D)

Jersey Royals cooked in embers, seaweed butter (D)

Caesar salad, lamb bacon, croutons and anchovies (G E F M SUL)



WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and each month we feature a collection of dishes sourced from the very best seasonal British ingredients.

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 to your bill but 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 SH shellfish 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 MOL mollusc