

## Wildhive Winter Lunch Menu

### small plates

#### CALKE ABBEY VENISON CARPACCIO

Poached pear William, celeriac remoulade, English truffle and Wildhive honey (C E M SUL) £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 (C D G SUL E) £16

#### SHETLAND BLACK LOADED SKINS

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

#### CUTTLEFISH SATAY

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

### from the grill

#### SCOTTISH SALMON AND KING PRAWN SKEWER

Sumac spice, chickpea purée, burnt lemon (SH-CR SS SUL F) £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 £38 / 10oz ribeye £42 (D F M SUL TN G 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

### pizza

#### CALLOW HALL MARGHERITA

Tomato, basil, mozzarella, Brock & Morten rapeseed oil, heritage grain sourdough (G D) £20

#### WILDHIVE SEASONAL

Tomato, mozzarella, wild venison pepperoni, hot honey, crispy onions, basil, thyme (G D) £22

### 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

#### PHEASANT STROGANOFF

Organic wild rice, chanterelle mushrooms, gherkins, sour cream  
(D M) £28

#### GARDEN TURNIP & ENGLISH TRUFFLE TARTIFLETTE

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

### sides

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

ROASTED JERUSALEM ARTICHOKE (D) £7

SHETLAND BLACK GRATIN (D) £8

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

Available as a starter £12

CALLOW GARDEN ROCKET SALAD with shavings of parmesan,

Brock & Morten balsamic (D SUL) £8

TRIPLE COOKED CHIPS (G) £6

TRUFFLE & PARMESAN FRIES (G D) £8

LOAF BAKERY BREAD (G D) £3

#### 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, please ask about allergens/dietary requirements.

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

