



WILDHIVE

WILDHIVE SPRING PARTY MENU

to start

WHIPPED DRIFTWOOD GOATS CHEESE

Wild garlic salsa verde, foraged morel mushrooms, Cobble Lane chorizo crisps (D M SUL)

SMOKED RED LENTIL 'TARTAR'

Pepper dulce salsa, padron peppers (M G)

JAPANESE QUAIL

Spring roll, teriyaki egg, coriander pesto (E TN SUL D G SOY)

PEAKS ALE CURED SEABASS

Fish roe pikelets, cucumber & seaweed salad (M SUL G F D)



to follow

LOCAL DERBYSHIRE 10oz RIBEYE STEAK

Served with vine tomatoes, king oyster mushroom, garden rocket, triple cooked chips and peppercorn sauce

Served medium rare (D SUL F)

TREACLE CURED PACKINGTON PORK BELLY

Yorkshire rhubarb, fidget pie, purple sprouting broccoli, smoked almond & crackling crumb

(G D SUL C TN)

ROASTED ATLANTIC COD

Cobble Lane and cod cheek kebab, polenta chips, taramasalata, black olive crumb (F G D M)

GLOBE ARTICHOKE PLANT BASED TAMALES

Garden pea guacamole, purple broccoli & chilli fried rice, cannellini bean, tomato & coriander ragu



sweets

WILD BLUEBERRY JAM TART

Lemon curd, pistachio meringue (D E G TN SUL)

POACHED YORKSHIRE RHUBARB

Liquorice pannacotta, parkin cake (D E G)

BAKED ALASKA

Beltane cake, lavender & Wildhive honey ice cream, Italian meringue (E D G SUL TN)

YUM YUMS

White chocolate & whisky hot chocolate, Scottish tablet, marshmallows (SUL E D G)

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.

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

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.