

Wildhive Spring Dinner Menu

small plates

WHIPPED DRIFTWOOD GOATS CHEESE
Wild garlic salsa verde, foraged morel mushrooms,
Cobble Lane chorizo crisps (D) £17

CHAR-GRILLED ENGLISH ASPARAGUS
Brock Morten balsamic, cornish crab tortellini,
lobster sauce (SH-CR D G E SUL) £18

SMOKED PUY LENTIL 'TARTAR'
Pepper dulse salsa, padron peppers (M G) £15

JAPANESE QUAIL
Spring roll, teriyaki egg, coriander pesto
(E TN SUL D G SOY) £16

PEAKS ALE CURED SEABASS
Fish roe pikelets, cucumber & seaweed salad
(E SUL G F D) £17

from the grill

WHOLE GRILLED SEA BREAM
Red chermoula, Jersey Royals, garden pea salad, crispy
quail eggs (F E D C G) £32

TANDOORI DERBYSHIRE LAMB SKEWER
Spring cabbage Kottu, pol sambol, wild garlic and
chilli roti (G E D F) £36

LOCAL DERBYSHIRE STEAKS
Vine tomatoes, king oyster mushroom, rocket salad with
choice of sauce: peppercorn, wild garlic bearnaise, morel
mushroom butter ~ 10oz ribeye £40 / 8oz fillet £42
(D E SUL)

WELSH WAGYU STEAK BURGER
Brioche bun, Dovedale cheese, smoked bacon, garlic
mayo (G E D M SUL SS) £26

GRILLED GLAMORGAN SAUSAGE
Anglesey quail eggs, purple sprouting broccoli, red
onion & chilli relish (E D G M) £28

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, 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 which 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.

sharing

BRITISH 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) For 2 £30

8 BONE OF DERBYSHIRE LAMB
Crispy asparagus, Dovedale Blue croquettes, wild garlic
mash, purple sprouting broccoli, pea guacamole, wild
garlic salsa verde (E M G D SUL) For 2 £88

farm & wild, sea & coast

TREACLE CURED PACKINGTON PORK BELLY
Yorkshire rhubarb, fidget pie, purple sprouting
broccoli, smoked almond & crackling crumb
(G D SUL C TN) £32

DERBYSHIRE LAMB CUTLET
Moroccan spiced spare rib, Dovedale Blue croquette,
Isle of Wight black garlic hummus, hung mint yogurt
(D SS G E) £40

ROASTED ATLANTIC COD
Cobble Lane chorizo and cod cheek kebab, polenta
chips, taramasalata, black olive crumb (F G D M) £35

PAN FRIED CORNISH BRILL
Cornish mussels, puttanesca sauce, saffron gnocchi,
seaweed crumble (F SH-MOL E G D C SS) £38

GLOBE ARTICHOKE PLANT BASED TAMALES
Garden pea guacamole, purple broccoli & chilli fried
rice, cannellini bean, tomato & coriander ragu £26

sides

WILD GARLIC MASH (D) £7

JERSEY ROYAL POTATO SALAD with quail egg,
garden peas (E SUL C M G) £8

SELECTION OF SPRING VEG with chilli oil £7

CALLOW GARDEN ROCKET SALAD with shavings
of parmesan, Brock & Morten balsamic (D SUL) £8

TRIPLE COOKED CHIPS (G) £6

TRUFFLE & PARMESAN FRIES (G D) £6

LOAF BAKERY BREAD (G D) £3