

Wildhive Summer Dinner Menu

small plates

ROASTED ENGLISH PEACHES

Burrata mozzarella, pine nut and basil crumb
(D G TN SUL) £16

CORNISH CRAB TWICE BAKED SOUFFLÉ

Marsh samphire, Baron Bigod (D G E M C SH-CR) £16

SUMMER GARDEN VEGETABLES FRITTO MISTO

Chilled Salmorejo soup (G SUL) £15

CARPACCIO OF DERBYSHIRE BEEF

Cherry beer balsamic, Doddington's cheese, rocket leaf
(D SUL) £17

SWORDFISH TARTARE

Isle of Wight tomato Pico de Gallo, Loaf sourdough
crisp, smoked Baba Ganoush (G F SS) £16

from the grill

TURMERIC & LIME LEAF MONKFISH SKEWERS

Chilli peanut brittle, curry leaf aioli (PN F E) £34

ZAATAR CRUSTED PACKINGTON CHICKEN SCHNITZEL

Tagine sauce, chargrilled apricots, smoked almonds,
Israeli couscous salad (G TN D E) £30

LOCAL DERBYSHIRE STEAKS

Vine tomatoes, king oyster mushroom, rocket salad with
choice of sauce: Peppercorn, red chimichurri, bearnaise
~ 10oz ribeye £40 / 8oz fillet £44 (D E SUL F)

WELSH WAGYU STEAK BURGER

Brioche bun, Dovedale cheese, smoked bacon, garlic
mayo (G E D M SUL SS) £28

PLANT BASED SPARE RIBS

Craft beer chilli con veggie, baby sweetcorn elote,
Our Soul Fire hot sauce (SUL SOY) £28

sharing

BRITISH CHARCUTERIE & CHEESE

Owen Taylor's pastrami, Cobble Lane chorizo and
coppa, Macneil's smoked ham, Smith Hall pork pie.
Dovedale Blue, Baron Bigod & St Helena cheeses.
Served with Loaf Bakery sourdough (G E D C M SUL)
For 2 £30

WILDHIVE SEAFOOD PLATTER

A taste of all fresh seafood from across the Callow Hall
menus (F G D TN C) For 2 £90

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

farm & wild, sea & coast

WHOLE CORNISH LEMON SOLE

Queen scallops, lobster butter, marsh samphire
(SH-MOL SH-CR D G F) £34

SEARED CORNISH TUNA TATAKI

Wasabi mash, fennel & lemongrass butter, chilli garlic
& lemon edamame (D SS F SOY) £35

BRAISED DERBYSHIRE LAMB SHANK

Orzo, confit tomatoes, courgette ribbons, saffron and
ouzo cream (D G E SUL) £36

PACKINGTON PORK FILLET

Yorkshire feta, spinach & pine nut stuffing, Cobble
Lane chorizo, caponata, aubergine caviar
(C D TN SUL SS) £32

GARDEN PEA, BROAD BEAN AND MINT RISOTTO

Ricotta stuffed courgette flowers, crispy Baron Bigod
(D G E SUL C) £27

salads side £6 / small plate £12

CAPRESE SALAD with heritage tomatoes, buffalo
mozzarella, basil pesto (D TN)

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

CHARGRILLED SWEET POTATO & QUINOA with
sesame dressing (SS)

ROASTED COURGETTE & CHICKPEA with
sunblushed tomatoes, harissa dressing (M)

sides

SAFFRON & SMOKED PAPRIKA PARMENTIER
POTATOES with garlic aioli (G E) £6

SZECHUAN SPICED SUGAR SNAP PEAS with lemon
and coriander oil £6

CHARGRILLED TENDERSTEM with smoked
almonds (TN) £7

TRIPLE COOKED CHIPS (G) £6

TRUFFLE & PARMESAN FRIES (G D) £6

LOAF BAKERY BREAD (G D) £3

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.