

Wildhive Summer Lunch 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 E G 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

pizza

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

WILDHIVE SPECIAL
Grilled pineapple, gouda cheese, prosciutto ham (G D) £22

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

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

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

PAN FRIED CORNISH SEABASS FILLETS
Pancetta, shallot & tomato salsa, tinned smoked mackerel mac & cheese (G E D F M) £30

GARDEN PEA, BROAD BEAN & MINT RISOTTO
Ricotta stuffed courgette flowers, crispy Baron Bigod (D G E SUL C) £27

salads

side £6 / small plate £12 / salad + grilled chicken £24 / seared tuna £28

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, 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.