

Wildhive Winter Lunch Menu

small plates

BRITISH WILD MALLARD
Smoked breast, confit leg, blood orange, garden turnips (SUL) £16

SCOTTISH KING SCALLOPS
Cotechino sausage, carrot purée, Pear William liqueur
(SUL SH-MOL D) £18

BARON BIGOD MILLE-FEUILLE
Jerusalem artichoke crisps, English truffle, Wildhive honey,
cep mushroom dust (D) £16

ORCHARD APPLE AND PARSNIP SOUP
Grumpy Farmer goats' cheese crumpet, toasted walnuts (D G TN) £15

BREADED MONKFISH CHEEK
Wye Valley jellied smoked eels, Alfie's apple juice (G F E) £16

from the grill

SCOTTISH SALMON AND KING PRAWN SKEWERS
Sumac spice, chickpea purée, burnt lemon (SS SUL SH-CR) £30

BATH CHAPS
Celeriac remoulade, pease pudding (E M SUL) £30

LOCAL DERBYSHIRE STEAKS
Vine tomatoes, king oyster mushroom, rocket salad with choice of
sauce: Oyster, peppercorn, smoked garlic and thyme butter ~
10oz sirloin £40 / 10oz rump £32 (SH-MOL D G F SUL)

WELSH WAGYU STEAK BURGER
Brioche bun, Dovedale cheese, smoked bacon, garlic mayo
(G E D M SUL) £27

LEMON AND MAPLE SYRUP GLAZED SEITAN STEAK
Grilled king oyster mushrooms, pepper sauce (G M SOY C) £29

pizza

CALLOW HALL MARGHERITA
Tomato, basil, mozzarella, Brock & Morten rapeseed oil,
heritage grain sourdough (G D) £18

WILDHIVE SEASONAL
Tomato, mozzarella, wild venison pepperoni, hot honey,
crispy onions, basil, thyme (G D) £21

farm & wild, sea & coast

POT ROASTED PACKINGTON CHICKEN
Liquorice braised garden leeks, Jerusalem artichoke jackets,
Sherry butter sauce (D SUL C) £32

CALKE ABBEY VENISON HAUNCH BOURGUIGNON
Emporium oyster mushroom, guanciale, roasted shallot, smoked
garlic mash (G D SUL C) £29

PAN FRIED ATLANTIC HAKE
Seaweed bubble & squeak, Colchester oyster beignets,
sea buckthorn hollandaise (F SH-MOL D E G) £36

CALLOW HALL FISH HOTPOT
Monkfish, hake, halibut, king prawns and scallops,
safron potatoes, melted red peppers (F D E SH-CR M) £27

TOFU, PEAR WILLIAM AND CELERIAC EN PAPILOTTE
Beetroot and white bean dip, roasted salsify (SOY SS SUL) £26

sides £6 each

SMOKED GARLIC MASH (D)

CALLOW HALL HONEY ROASTED PARSNIPS (D)

SPICED RED CABBAGE (D SUL)

GRUMPY FARMERS GOATS CHEESE & BUTTERNUT SQUASH SALAD with kale,
pomegranate & pecans (TN SUL)

SPROUTS & CHESTNUTS (D)

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

TRIPLE COOKED CHIPS (G)

TRUFFLE & PARMESAN FRIES (G D)

LOAF BAKERY BREAD (G D) £3.50



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.