

## WILDHIVE SPRING MEETING MENU

**Herefordshire Cider & Apple Cured Salmon**  
Cream cheese and pickled cucumber (G F PN D C SUL M)

**Sam's Eggs & Cress**  
Watercress, avocado (G E D)

**Owen Taylor's Pastrami**  
Gherkins, mustard mayo, rocket salad (G E D M)

**Macneil's Smoked Ham**  
Tomato and piccalilli (G D C SUL M)

*All sandwiches are served on a choice of white or granary bread  
with crisps and salad*

**Derbyshire Duck Egg Tortilla**  
Jersey Royals, white asparagus, wild garlic (E)

**Taiwanese Packington Pork Belly**  
Bao bun, kimchi (G SH F SOY D SUL)

**Seasonal Pizza**  
Dovedale Blue, cider cream, globe artichoke, pancetta,  
wild garlic (G D SUL)

**Anticuchos**  
Derbyshire ox heart, Chatsworth Gold Ale (G E M SUL)

**Packington Chicken Parmo**  
Grilled aubergine, sun blushed tomatoes, Rutland Red cheese (G M E D)

**Cornish Mussels and Pig Paddock Chorizo**  
Rioja, paprika, focaccia (G MOL D C SUL)

**Plant Based Cumberland Sausage**  
Morel mushroom mash, spring cabbage (G SOY)

**Vegan Faggots**  
Linguini, wild garlic cream, purple broccoli (G SOY M)

**ALLERGENS** *Some dishes can be adapted, please ask*  
G gluten SH shellfish 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 MOL mollusc

### 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 12.5% service charge to your bill  
but if you are not happy please don't pay it but do let us know if there is anything we can do better.

