

## Wildhive Spring Lunch Menu

### small plates

#### CORNISH CRAB STRUDEL

Fish black pudding, saffron cream (G SH E F D C M SUL) £16

#### LINCOLNSHIRE WOOD PIGEON CARPACCIO

Blueberry vinaigrette, hazelnut and Yorkshire Fine  
 Fettile crumb (PN D TN C) £15

#### GRUMPY FARMERS GOATS CHEESE TORTELLINI

Wild nettle pesto, char-grilled purple broccoli (G PN D TN) £14

#### FIVE SPICE 'TEA SMOKED' SEA TROUT

Moong pancakes, Pak Choi, radish kimchi (SH G F SOY) £15

#### DERBYSHIRE DUCK EGG TORTILLA

Jersey Royals, white asparagus, wild garlic (E) £14  
 (Vegan option)

### from the grill

#### LOCAL DERBYSHIRE STEAKS

Served with vine tomatoes, portobello mushroom, garden rocket.  
 Choice of sauce: Wow wow, Café de Paris, peppercorn  
 8oz fillet £40 / 12oz Denver (G F PN D TN M SUL) £32

#### SICILIAN STYLE STUFFED CUTTLEFISH

Green mojo dressing, anchovies, pine nuts (G D MOL SUL) £28

#### DERBYSHIRE TANDOORI LAMB CUTLETS

Bombay potato rosti, raita (D M SUL) £30

#### BELTED GALLOWAY STEAK BURGER

Brioche bun, Dovedale cheese, smoked bacon, garlic mayo  
 (G E D M SUL) £24

#### PLANT BASED CUMBERLAND SAUSAGE

Morel mushroom mash, spring cabbage (G SOY) £27

### pizza

#### CALLOW HALL MARGHERITA

Tomato, basil, mozzarella, Brock & Morten rapeseed oil,  
 heritage grain sourdough (G D) £15

#### WILDHIVE SEASONAL

Dovedale Blue, cider cream, globe artichoke, pancetta,  
 wild garlic (G D SUL) £18

### farm & wild, sea & coast

#### TREACLE CURED PACKINGTON PORK BELLY

Fidget pie, Yorkshire rhubarb, purple kale (G E D C M SUL) £30

#### MONKFISH OSSO BUCCO

Shellfish cioppino, butter beans, olive gremolata  
 (SH F D C SUL MOL) £34

#### VEGAN FAGGOTS

Linguini, wild garlic cream, purple broccoli (G SOY M) £25

#### CORNISH MUSSELS AND PIG PADDOCK CHORIZO

Rioja, paprika, focaccia (G MOL D C SUL) £20

#### PACKINGTON CHICKEN PARMO

Grilled aubergine, sun blushed tomatoes, Rutland Red cheese  
 (G E D M) £25

### sides

£6 each

#### TRIPLE COOKED CHIPS (G)

#### TRUFFLE & PARMESAN FRIES (G D)

#### BOMBAY ROSTI POTATOES (E D M)

#### CHILLI, GARLIC & LEMON TENDER STEM BROCCOLI (D)

#### PEA, BROAD BEAN & ASPARAGUS SALAD WITH NETTLE PESTO (PN D TN)

#### WILD GARLIC MASH (D)

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

#### LOAF BAKERY BREAD (G D) £3

#### 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, please ask 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.