

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	6
Garden tomato gazpacho shot (v) Cucumber salsa	4
Garden grown padron peppers Smoked salt	5
Perello Gordal olives (ve)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Cricket St Thomas baked Camembert to share (v) Garlic, rosemary, ciabatta, chutney	17

sea

Scottish salmon pastrami (sp) Garden cabbage sauerkraut, herb crème fraiche	12
Grilled Newlyn Bay prawns (sp) Garlic & lemon, garden leaf salad, sourdough	14
Whole grilled Seabass stuffed with preserved lemons, Peperonata sauce, Garden rocket	29
Grilled Chalke Stream trout fillet Confit new season potatoes, tenderstem, chive cream	26

soil

Chicory & pear salad (ve+) Yarlington blue cheese , pecan crumb, honey & fig dressing	9/14
Panzanella stuffed slow cooked heirloom tomato (SP) Aubergine puree, basil oil	16
Fregola risotto (ve+) Garden summer vegetables, Westcombe ricotta, salsa verde	18
Miso glazed Summer mushrooms Romesco cauliflower, pak choi, scallion oil	17

land

Twice-baked Godminster cheddar soufflé (v) (sp) Red pesto, focaccia croutons	12
Chicken liver parfait (sp) Ale chutney, garden pickles, toasted sourdough	10
Lemon, rosemary & chilli marinated chicken breast Grilled artichoke, courgettes, rocket & tomato salsa	24
Slow cooked shoulder of Wiltshire lamb Pomme puree, butter braised hispi cabbage, baby onion and thyme jus	26
Barbury duck breast Grilled tenderstem, pickled carrot, spiced plum jus	28

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	35
Wiltshire Lamb rump	26
Classic mixed grill to share Single loin lamb chops, 8oz Somerset sirloin, Wiltshire sausage ring, lemon & rosemary chicken skewers	70
All accompanied by grilled cherry tomatoes thyme roasted portobello mushroom & a choice of the below sauce.	
Peppercorn Yarlington blue cheese & chive Wiltshire truffle jus Garlic & herb butter	

sides

Koffman's fat chips, (ve+)	6
Skinny fries (ve+)	6
Add truffle & Parmesan	1
Polytunnel tomato, basil pesto & rocket (ve+)	5
Grilled garden courgettes with crumbled feta, chilli & lemon oil (ve+)	6
No-dig garden potatoes, herb butter (v)	6
Tenderstem broccoli, rainbow chard & toasted almonds (ve+)	6

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(v) vegetarian, (ve) vegan, (ve+) can be made vegan, (SP) small plate

Please note: nuts are often used in our kitchens and allergen information can be provided upon request.

If you have an allergy or dietary requirements please see a member of the team. Please note there is a discretionary service charge of 12.5%