

the garden GRILL

sunday lunch menu

grazing

Bread & hummus (ve) 7
Campaillou, focaccia, hummus, sourdough

Spring vegetable crudités 6
Whipped Ashlyn goats cheese

Perello Gordal olives (ve) 5

The Real Cure Dorset charcuterie 7
Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante

Poached Newlyn Bay prawns 9
Classic cocktail sauce

sea

Pastrami-cured Scottish salmon (sp) 14
Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing

South-west coast Scallops (sp) 16
Witlof, apple & fennel salad, brown butter & hazelnut dressing

Pan-roasted Cornish hake 26
Braised baby gem, peas ala Française

soil

Chicory, fig & pear salad (ve+) 10/16
Yarlington blue cheese, pecan crumb, honey dressing

Miso braised spring leeks (v) 20
White beans, tobacco onions

Bang-bang cauliflower (v) 21
Roasted sweet potato, cashew, scallion

land

Chicken liver parfait (sp) 13
Ale chutney, garden pickles, toasted sourdough

Twice-baked Godminster cheddar soufflé (v)(sp) 14
Beetroot garden chutney

Creedy Carver duck breast 26
Glazed salsify, garden tenderstem, spiced jus

fire

Mature "PGI" Somerset beef 36
8oz fillet steak
Accompanied by grilled cherry tomatoes, thyme roasted portobello mushroom & peppercorn sauce

roasts

Roasted loin of Somerset beef 26
Roast potatoes, Yorkshire pudding, seasonal garden vegetables, red wine jus

Sunday roast sharing board 60
Slow cooked shoulder of Wiltshire lamb, roasted loin of Somerset beef, roasted breast of Creedy Carver chicken
Accompanied by Yorkshire pudding, roast potatoes, seasonal garden vegetables, red wine jus

sides

Koffman's fat chips, (ve+) 6

Skinny fries (ve+) 6

Add truffle & Parmesan 1

Garden kitchen salad, house dressing (ve+) 6

Steamed new season potatoes, garden herb dressing 7

Roasted heritage carrots, Whitelake feta, lemon & chilli dressing 7

Purple sprouting broccoli, spring onion butter 7

Cauliflower gratin, sourdough crumb 7

Extra Yorkshire pudding 1

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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%