

the garden GRILL

dome sunday lunch

Bread, hummus & Perello olives on arrival

to start

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Grilled Newlyn Bay prawns based in garlic & lemon

Wookey Hole cheese fritters, jalapeno & fennel jam

Garden vegetable crudites, spiced hummus

Garden grown padron peppers, smoked sea salt

Polytunnel tomato gazpacho shot

mains from the asado grill

Ember roasted sirloin of Somerset beef, chimichurri sauce

Or

Slow cooked shoulder of Wiltshire lamb, rosemary jelly

All accompanied by Asado grilled seasonal garden vegetables & foil roasted new potatoes, quinoa fattoush

to finish

Spit roasted pineapple

Maple rum caramel, crème fraîche

Three-courses 55 per person

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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%