

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	7
Spring vegetable crudités Whipped Ashlyn goat cheese	7
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
Baked Cricket St. Thomas camembert Honey, grapes & bread	18
Poached Newlyn Bay prawns Classic cocktail sauce	9

sea

Pastrami cured Scottish salmon (sp) Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing	14
South-west coast Scallops (sp) Witlof, apple & fennel salad, brown butter & hazelnut dressing	16
Pan roasted Cornish hake Braised baby gem, peas ala Françoise	26
Whole grilled seabass Dorset chorizo & potato stew, basil oil	28

soil

Chicory, fig & pear salad (ve+) Yarlington blue cheese, pecan crumb, honey dressing	10/16
Miso braised spring leeks (v) White beans, tobacco onions	20
Bang-bang cauliflower (ve+) Roasted sweet potato, cashew, scallion oil	21
Homemade agnolotti pasta (v) Filled with Westcombe ricotta & spinach, sage & chestnut cream	22

land

Twice-baked Godminster cheddar soufflé (v) (sp) Garden beetroot chutney	14
Chicken liver & brandy parfait (sp) Ale chutney, garden pickles, toasted sourdough	13
Wiltshire lamb rump & slow cooked shoulder Rosemary jus, mint ketchup	27
Creedy carver duck breast Glazed salsify, garden tenderstem, spiced jus	26

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	36
Roasted Creedy Carver half chicken, lemon & wild garlic	28
Barbequed short rib of beef	28
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
Kitchen garden salad, house dressing (ve+)	6
Steamed new season potatoes, garden herb dressing (v)	7
Roasted heritage carrots, Whitelake feta, lemon & chilli	7
Purple sprouting broccoli, spring onion butter (ve+)	7

our culinary philosophy is rooted in our
no-dig kitchen garden, where we
cultivate fresh produce that forms the
foundation of every meal we serve.

Follow us on socials @bishopstrowhotel

(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%