

the garden GRILL

dessert

Baked bramley apple stuffed with muscovado, rum & sultanas Creme fraiche, crunchy honey oats	10
Recioto della Valpolicella. Angelorum. Masi	15
Vanilla cheesecake	10
Ginger wine poached blackberries, roasted white chocolate Sauternes, Le Fleur d'Or	9
Jam Roly Poly Pink custard	9
Hot chocolate fondant Malt cream & honeycomb	12
Affogato, Dusty Ape coffee, biscotti, vanilla ice cream Add a shot of Beckford's caramel rum	6 8
West Country cheese selection Garden chutney, grapes, celery, crackers & wafers	14
IOyr Tawny Port. Ferreira	13

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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%