

the garden GRILL

sunday lunch

starter

Grilled Newlyn Bay prawns basted in garlic & butter Garden leaf salad	12
Chicken liver parfait Ale chutney, garden pickles, toasted sourdough	10
Polytunnel tomatoes Burrata, aged balsamic, extra virgin olive oil	8

mains from the asado grill

Ember roasted sirloin of Somerset beef, chimichurri sauce	25
Hot smoked Chalke Stream trout fillet, watercress cream	24
Slow cooked shoulder of Wiltshire lamb, rosemary jelly	24
Grilled halloumi with quinoa fattoush	18
All accompanied by Asado grilled seasonal garden vegetables & foil roasted new potatoes	

dessert

Lemon meringue mess	8
Homemade lemon curd, crème Chantilly, meringue shards, shortbread crumb, raspberry jelly	
Wiltshire honey tart	8
Clotted cream, white chocolate, bee pollen	
Spit roasted pineapple	8
Maple rum caramel, crème fraîche	

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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%