

the garden GRILL

afternoon tea

Pastry chef Royston has fine-tuned his craft through many years at Bishopstrow, enjoy his beautiful homemade afternoon tea, inspired by our no-dig garden

savouries

Brioche roll filled with Severn & Wye smoked salmon, cream cheese & cucumber

Scotch quail egg, English mustard mayo

Coronation chicken with baby spinach in a baguette

Roast Somerset beef & horseradish cream, wholemeal bap

sweet treats

Toffee apple éclair

Chocolate & hazelnut ganache mousse

Blackberry Bakewell tart

Spiced gingerbread madeleine

scones

Plain

Traditional Bath bun

Served with Dorset clotted cream & strawberry jam

Full afternoon tea 34 per person

Add a glass of Taittinger Champagne for 16

Or our Kaleidoscope gin & tonic from 11.50

Follow us on socials @bishopstrowhotel

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%

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hot drinks

Iford Manor loose-leaf tea

black tea

English Breakfast
Decaf Tea
Assam
Darjeeling

flavoured black tea

Earl Grey
Chai

oolong

"Tie Guan Yin" Oolong

green Tea

Jasmine
Long Jing (Dragon Well)

herbal Infusions

Peppermint
Chamomile
Red Berry
Lemon & Ginger
Rooibos (Redbush)
Darren's fresh mint tea

or enjoy our range of Hilperton Dusty Ape
coffee