

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	6
Somerset halloumi Maple glaze, cobnut crumb	6
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
Honey & grape baked Camembert to share (v) Garden pickled vegetable crudites	18

sea

Kaleidoscope gin cured Chalk Stream trout (sp) Horseradish labneh, salted cucumbers, pickled shallots & garden cress	12
South-west coast Scallops (sp) Witlof, apple & fennel salad, brown butter dressing	16
Pan roasted skate wing Thyme buerre blanc, chicken skin crunch	28
Grilled Cornish seabass Caramelized Florence fennel, peperonata	30

soil

Chicory, fig & pear salad (ve+) Yarlington blue cheese , pecan crumb, honey dressing	9/15
Autumn mushroom & leek gratin Crispy parmesan polenta	18
Fregola risotto (ve+) Garden beets, butternut squash, Westcombe ricotta	18
Salt baked celeriac steak (ve+) Garden kale, walnut, sour apple sauce	20

land

Twice-baked Godminster cheddar soufflé (v) (sp) Onion marmalade, focaccia croutons	12
Chicken liver parfait (sp) Ale chutney, garden pickles, toasted sourdough	10
Creedy Carver chicken breast Butter roasted Jerusalem artichokes, cavolo nero, truffle jus	26
Slow cooked shoulder of Wiltshire lamb Bubble & squeak mash, baby onion jus	26
Seasonal game suet pudding pie Grilled tenderstem, creamy mash potato	24

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	35
Wiltshire Lamb rump	26
Exmore Venison haunch steak	28
Classic mixed grill to share Single loin lamb chops, 8oz Somerset sirloin, Wiltshire sausage ring, lemon & rosemary chicken skewers	70
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
Garden greens kitchen salad, house dressing (ve+)	5
Bubble & squeak mash with syboes	6
Braised hispi cabbage, tobacco onions	6
Cauliflower cheese, sourdough crumb	6

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(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%