

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	6
Crispy brie (v) Truffle honey	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) Bread selection	18
Pulled Wiltshire pork taco Red cabbage slaw, lime salsa	9

sea

Pastrami cured Scottish salmon (sp) Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing	12
South-west coast Scallops (sp) Witlof, apple & fennel salad, brown butter & hazelnut dressing	16
Pan roasted Cornish cod Rarebit glaze, wilted garden greens	28
Grilled ChalkStream trout Crayfish thermidor, tenderstem broccoli	28

soil

Chicory, fig & pear salad (ve+) Yarlington blue cheese , pecan crumb, honey dressing	9/15
Winter mushroom, squash & leek gratin (v) Crispy parmesan polenta	19
Heritage carrot & beetroot strudel (v) Rosary goats cheese, parsley & walnut pesto	20
Salt baked celeriac steak (ve+) Garden kale, walnut, sour apple sauce	20

land

Twice-baked Godminster cheddar soufflé (v) (sp) Onion marmalade, focaccia croutons	14
Chicken liver & brandy parfait (sp) Ale chutney, garden pickles, toasted sourdough	11
Slow cooked shoulder of Wiltshire lamb Pomme puree, baby onion jus	27
Braised collar of Wiltshire pork Parsnip puree, quince jus	26

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	36
Wiltshire Lamb rump	27
Classic mixed grill to share 8oz Somerset sirloin, Wiltshire sausage ring, Wiltshire lamb rump	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
Kitchen garden salad, house dressing (ve+)	5
Creamy mash, butter & chives	6
Cider braised red cabbage (ve)	6
Thyme roasted garden roots (ve)	6
Buttered garden greens (v)	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%