

# the garden GRILL

## sunday lunch menu

### grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	7
Spring vegetable crudités Whipped Ashlynn goat's cheese	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

### sea

Pastrami-cured Scottish salmon (sp) Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing	14
South-West coast scallops (sp) Witlof, apple & fennel salad, brown butter & hazelnut dressing	16
Pan-roasted Cornish hake Braised baby gem, peas ala Française	26

### soil

Chicory, fig & pear salad (ve+) Yarlington blue cheese, pecan crumb, honey dressing	10/16
Miso braised spring leeks (v) White beans, tobacco onions	20
Lentil & chickpea dahl (ve+) Sweet potato, cauliflower bhaji, coconut yoghurt dressing	20

### land

Chicken liver parfait (sp) Ale chutney, garden pickles, toasted sourdough	13
Twice-baked Godminster cheddar soufflé (v)(sp) Beetroot garden chutney	14
Creedy Carver duck breast Glazed salsify, garden tenderstem, spiced jus	26

### fire

mature "PGI" Somerset beef 8oz fillet steak Accompanied by grilled cherry tomatoes, thyme roasted portobello mushroom & peppercorn sauce	36
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### roasts

Roasted loin of Somerset beef Roast potatoes, Yorkshire pudding, seasonal garden vegetables, red wine jus	26
Sunday roast sharing board Slow-cooked shoulder of Wiltshire lamb, roasted loin of Somerset beef, roasted breast of Creedy Carver chicken Accompanied by Yorkshire pudding, roast potatoes, seasonal garden vegetables, red wine jus	60
Nut roast Roast potatoes, Yorkshire pudding, seasonal garden vegetables, vegetarian gravy	22

### sides

Koffman's fat chips (ve+)	6
Skinny fries (ve+)	6
Add truffle & parmesan	1
Garden kitchen salad, house dressing (ve+)	6
Steamed new season potatoes, garden herb dressing	7
Roasted heritage carrots, Whitelake feta, lemon & chilli dressing	7
Purple sprouting broccoli, spring onion butter	7
Cauliflower gratin, sourdough crumb	7
Extra Yorkshire pudding	1

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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%