

the garden GRILL

afternoon tea

savouries

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

Coronation chicken & garden spinach baguette

Heritage free range egg & cress bap

Mini Yorkshire pudding, roast Somerset beef,
horseradish cream

sweet treats

Battenberg

Victoria sponge, plum jam & vanilla cream

Blood orange macaron

White chocolate & blackberry dome

scones

Plain

Fruit

Served with Dorset clotted cream & strawberry jam

Full afternoon tea 34 per person

Add a glass of Taittinger Champagne for 18

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