

the garden GRILL

Sunday lunch menu

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

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
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

land

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

fire

Mature "PGI" Somerset beef 8oz fillet steak Accompanied by grilled cherry tomatoes, thyme roasted portobello mushroom & peppercorn sauce	29
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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

sides

Koffman's fat chips, (ve+)	
Skinny fries (ve+)	6
Add truffle & Parmesan	6
Garden greens kitchen salad, house dressing (ve+)	1
Bubble & squeak mash with syboes	5
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%