

the garden GRILL

dessert

Blood orange curd	10
Brown sugar meringue, pistachio crumb	
Poached rhubarb doughnut	10
Crème fraiche custard	
Treacle tart	10
Clotted cream ice cream, fennel pollen	
sauternes, le fleur d'or	9
Chocolate fondant	12
Malt cream, honeycomb	
recioto della valpolicella, angelorum, masi	15
Affogato, Dusty Ape coffee, biscotti, vanilla ice cream	7
add a shot of amaretto	6
West Country cheese selection	15
Garden chutney, grapes, celery, crackers & wafers	
10yr tawny port, ferreira	13

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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%