

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	6
Wookey Hole Cheddar cheese fritters (v) Onion marmalade	6
Garden grown padron peppers Smoked salt	5
Perello Gordal olives (ve,v)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Cricket St Thomas baked Camembert to share (v) Garlic, rosemary, ciabatta, chutney	17

sea

Scottish salmon pastrami (SP) Garden cabbage sauerkraut, herb crème fraiche	12
Monkfish cheek scampi (SP) Shoe string fries, sauce tartare	14
Whole grilled Seabass stuffed with preserved lemons, Peperonata sauce, Garden rocket	29
Grilled Chalke Stream trout fillet Confit new season potatoes, tenderstem, chive cream	26

soil

Chicory & pear salad (v,ve+) Yarlington blue cheese , pecan crumb, honey & fig dressing	9/14
Panzanella stuffed slow cooked heirloom tomato (SP) Aubergine puree, basil oil	16
Fregola risotto (v,ve+) Garden summer vegetables, Westcombe ricotta, salsa verde	18
Warm lentil salad (v,ve+) Roasted garden beets, Rainbow chard, carrots, spiced hummus & pomegranate	16

land

Twice-baked Godminster cheddar soufflé (v)(SP) Red pesto, focaccia croutons	12
Chicken liver parfait (SP) Ale chutney, garden pickles, toasted sourdough	10
Pan roasted Creedy Carver chicken breast Crispy potato terrine, truffle jus	24
Slow cooked shoulder of Wiltshire lamb Pomme puree, butter braised hispi cabbage, baby onion and thyme jus	26
Barbury duck breast Charred pak choi, pickled carrot, spiced plum jus	28

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	35
Wiltshire Lamb rump	26
Classic mixed grill to share Single loin lamb chops, 8oz Somerset sirloin, Wiltshire sausage ring, lemon & rosemary chicken skewers	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
Summer salad of radish, cucumber & fennel (v,ve) hazelnut dressing	5
Grilled garden courgettes with crumbled feta, chilli & lemon oil (v,ve+)	6
Crispy smashed No dig potatoes, Parmesan & herb crumb (v)	6
Tenderstem broccoli, aioli (v,ve+)	6

Follow us on socials @bishopstrowhotel

(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%

the garden GRILL

grazing

Bread & hummus (gf+,df,ve) Campaillou, focaccia, hummus, sourdough	6
Wookey Hole Cheddar cheese fritters (gf,v) Onion marmalade	6
Garden grown padron peppers (gf,df) Smoked salt	5
Perello Gordal olives (gf,df,ve,v)	5
The Real Cure Dorset charcuterie (gf,df) Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Cricket St Thomas baked Camembert to share (gf+v) Garlic, rosemary, ciabatta, chutney	17

sea

Scottish salmon pastrami (gf,df+)(SP) Garden cabbage sauerkraut, herb crème fraiche	12
Monkfish cheek scampi (df) (SP) Shoe string fries, sauce tartare	14
Whole grilled Seabass stuffed with preserved (gf,df) lemons, Peperonata sauce, Garden rocket	29
Grilled Chalke Stream trout fillet (gf,df+) Confit new season potatoes, tenderstem, chive cream	26

soil

Chicory & pear salad (gf,df+,v,ve+) Yarlington blue cheese , pecan crumb, honey & fig dressing	9/14
Panzanella stuffed slow cooked heirloom tomato (v)(SP) Aubergine puree, basil oil	16
Fregola risotto (v,ve+) Garden summer vegetables, Westcombe ricotta, salsa verde	18
Warm lentil salad (gf,df,v,ve+) Roasted garden beets, Rainbow chard, carrots, spiced hummus & pomegranate	16

land

Twice-baked Godminster cheddar soufflé (v)(SP) Red pesto, focaccia croutons	12
Chicken liver parfait (gf+)(SP) Ale chutney, garden pickles, toasted sourdough	10
Pan roasted Creedy Carver chicken breast (gf,df+) Crispy potato terrine, truffle jus	24
Slow cooked shoulder of Wiltshire lamb (gf,df+) Pomme puree, butter braised hispi cabbage, baby onion and thyme jus	26
Barbury duck breast (gf,df) Charred pak choi, pickled carrot, spiced plum jus	28

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	35
Wiltshire Lamb rump	26
Classic mixed grill to share (gf+,df+) Single loin lamb chops, 8oz Somerset sirloin, Wiltshire sausage ring, lemon & rosemary chicken skewers	70
All accompanied by grilled cherry tomatoes thyme roasted (gf,df) portobello mushroom & a choice of the below sauce.	
Peppercorn (gf) Yarlington blue cheese & chive (gf) Wiltshire truffle jus (gf,df) Garlic & herb butter (gf)	

sides

Koffman's fat chips, (gf+,df,ve+)	6
Skinny fries (gf,df,ve+)	6
Add truffle & Parmesan (gf)	1
Summer salad of radish, cucumber & fennel (gf,df,v,ve) hazelnut dressing	5
Grilled garden courgettes with crumbled feta, chilli & lemon oil (gf,v,ve+)	6
Crispy smashed No dig potatoes, Parmesan & herb crumb (v)	6
Tenderstem broccoli, aioli (gf,df,v, ve+)	6

Follow us on socials @bishopstrowhotel

(gf) gluten free (df) dairy free (v) vegetarian, (ve) vegan, (gf,df,ve+) can be made , (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%