

# the garden GRILL

## dessert

Blood orange curd	10
Brown sugar meringue, pistachio crumb recioto della valpolicella, angelorum, masi	15
Poached rhubarb rum baba	10
Crème fraiche custard sauternes, le fleur d'or	9
Treacle tart	10
Clotted cream ice cream, fennel pollen	10
Chocolate fondant	12
Malt cream, honeycomb	
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	
IOyr tawny port, ferreira	13

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%