

# the garden GRILL

## Sunday lunch menu

### grazing

|   |   |
|---|---|
| Bread & hummus (ve)<br>Campaillou, focaccia, hummus, sourdough  | 6 |
| Haggis fritters<br>Pickled carrot, honey & whiskey  | 6 |
| Perello Gordal olives (ve)  | 5 |
| The Real Cure Dorset charcuterie<br>Hartgrove coppa ham, Purbeck cider & pink<br>peppercorn salami, wild venison pepperoni,<br>Dorset chorizo picante | 7 |

### sea

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|--|----|
| Pastrami-cured Scottish salmon (sp)<br>Florence fennel kimchi, pickled cucumber,<br>buttermilk & dill dressing | 12 |
| South-west coast Scallops (sp)<br>Witlof, apple & fennel salad, brown butter &<br>hazelnut dressing            | 16 |
| Pan-roasted stone bass<br>Rainbow chard, chicken butter & thyme sauce  | 26 |

### soil

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|--|------|
| Chicory, fig & pear salad (ve+)<br>Yarlington blue cheese, pecan crumb, honey dressing | 9/15 |
| Honey & grape baked Camembert to share (v)<br>Garden pickled vegetable crudités        | 18   |
| Winter mushroom, squash & leek gratin (v)<br>Crispy parmesan polenta                   | 19   |

### land

|  |    |
|--|----|
| Chicken liver parfait (sp)<br>Ale chutney, garden pickles, toasted sourdough                     | 11 |
| Creedy Carver chicken breast<br>Creamed savoy cabbage, pancetta, thyme jus                       | 26 |
| Twice-baked Godminster cheddar souffle (v)(sp)<br>Ale chutney, garden pickles, toasted sourdough | 14 |

### fire

|   |    |
|---|----|
| Mature "PGI" Somerset beef<br>8oz fillet steak<br>Accompanied by grilled cherry tomatoes, thyme roasted<br>portobello mushroom & peppercorn sauce | 35 |
|---|----|

### roasts

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|--|----|
| Roasted loin of Somerset beef<br>Roast potatoes, Yorkshire pudding, seasonal garden<br>vegetables, red wine jus  | 26 |
| Sunday roast sharing board<br>Slow cooked shoulder of Wiltshire lamb, roasted loin of<br>Somerset beef, roasted breast of Creedy Carver chicken<br>Accompanied by Yorkshire pudding, roast potatoes,<br>seasonal garden vegetables, red wine jus | 60 |

### sides

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|--|---|
| Koffman's fat chips, (ve+)                 | 6 |
| Skinny fries (ve+)                         | 6 |
| Add truffle & Parmesan                     | 1 |
| Garden kitchen salad, house dressing (ve+) | 5 |
| Creamy mash, butter & chives               | 6 |
| Maple glazed heritage carrots (ve)         | 6 |
| Cauliflower cheese, sourdough crumb        | 6 |
| Buttered garden greens                     | 6 |
| Extra Yorkshire pudding                    | 1 |

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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%