

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	6
Haggis fritters Pickled carrot, honey & whiskey	7
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
Baked Cricket St. Thomas camembert Honey, grapes & bread	18
Pulled Wiltshire pork taco Red cabbage slaw, lime salsa	9

sea

Pastrami cured Scottish salmon (sp) Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing	12
South-west coast Scallops (sp) Witlof, apple & fennel salad, brown butter & hazelnut dressing	16
Pan roasted stone bass Rainbow chard, chicken butter & thyme sauce	26
Whole grilled plaice Samphire, green butter	28

soil

Chicory, fig & pear salad (ve+) Yarlington blue cheese, pecan crumb, honey dressing	9/15
Chestnut mushroom, squash & leek gratin (v) Crispy parmesan polenta	19
Lentil & chickpea dahl (ve+) Tamarind roasted aubergine, cauliflower bhaji, coconut yogurt dressing	20
Homemade agnolotti pasta (v) Filled with Westcombe ricotta & spinach, sage & chestnut cream	20

land

Somerset beef carpaccio (sp) Parmesan aioli, garden rocket, truffle dressing	12
Twice-baked Godminster cheddar soufflé (v) (sp) Onion marmalade, focaccia croutons	14
Chicken liver & brandy parfait (sp) Ale chutney, garden pickles, toasted sourdough	11
Slow-cooked shoulder of Wiltshire lamb Pomme purée, baby onion jus	27
Creedy carver chicken breast Creamed savoy cabbage, pancetta, thyme jus	26

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	36
Wiltshire Lamb rump	27
Classic mixed grill to share 8oz Somerset sirloin, Wiltshire sausage ring, Wiltshire lamb rump	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
Kitchen garden salad, house dressing (ve+)	5
Creamy mash, butter & chives (v)	6
Cauliflower gratin, sourdough crumb	6
Maple glazed heritage carrots (ve)	6
Buttered garden greens (v)	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%