

# the garden GRILL

## afternoon tea

*Pastry chef Royston has fine-tuned his craft through many years at Bishopstrow, enjoy his beautiful homemade afternoon tea, inspired by our no-dig garden*

## savouries

Brioche roll filled with Severn & Wye smoked salmon, cream cheese & cucumber

Scotch quail egg, English mustard mayo

Coronation chicken with baby spinach in a wholemeal bap

Ploughman's white baguette, with Wiltshire ham, ale chutney & Godminster cheddar

## sweet treats

Choux pastry éclair, malt cream & honeycomb

Chicory root tiramasu

English strawberry tart

Lemon & raspberry madeline

## scones

Plain

Traditional Bath bun

Served with Dorset clotted cream & strawberry jam

Full afternoon tea 34 per person

*Add a glass of Taittinger Champagne for 16*

*Or our Kaleidoscope gin & tonic from 11.50*

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%

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## hot drinks

### Iford Manor loose-leaf tea

#### black tea

English Breakfast  
Decaf Tea  
Assam  
Darjeeling

#### flavoured black tea

Earl Grey  
Chai

#### oolong

"Tie Guan Yin" Oolong

#### green Tea

Jasmine  
Long Jing (Dragon Well)

#### herbal Infusions

Peppermint  
Chamomile  
Red Berry  
Lemon & Ginger  
Rooibos (Redbush)  
Darren's fresh mint tea

or enjoy our range of Hilperton Dusty Ape  
coffee