



NIBBLES

Campailou, Focaccia £4
Hummus, Olive oil and Balsamic

Halloumi & Chorizo £5
Lime, Roquette

Deep Fried Mozzarella £3
Basil, Cherry Tomato

Pork, Celeriac, Fennel Croquette £5
Sour Cream, Chive

Home Marinated Olives £3
Peppers, Garlic, Mustard

Salt and Pepper Squid £5
Chilli, Lime, Spring Onion

STARTERS

Chicken, Leek, Mushroom Terrine £9
Fig, Chicory, Brioche

Heritage Tomatoes £8
Buffalo Mozzarella, Basil

Grilled Mackerel Fillets £9
Honey, Fennel, Soy

Soup of the Day £7
Campailou

Beetroot Cured Cod £10
Ginger, Wasabi, Lotus

Chicken Caesar Salad £10/£16
Baby Gem, Anchovies, Parmesan

Poached Pear, Blue Cheese £8/£12
Chicory, Hazelnut, Orange

Smoked Wood Pigeon £10
Blackberry, Parma Ham, Fricassee

MAINS

Seared Venison Haunch £21
Caramelised Onion, Kale, Heritage Carrot, Turnip

8oz Ribeye Steak £28
Fat Chips, Vine Tomato, Red Wine, Peppercorn
Or Smoked Garlic & Thyme Butter

16oz Chateaubriand to Share £70
Fat Chips, Vine Tomato, Red Wine, Peppercorn
Or Smoked Garlic & Thyme Butter

Butter Poached Guinea Fowl £19
Squash, Sprout, Black Olive

Battered Hake £18
Fat Chips, Mushy Peas, Tartare Sauce

Whole Lemon Sole £27
Capers, Brown Butter, Samphire

Bishopstrow House Burger £18
Beef, Chicken or Halloumi, Cheese, Fries

Pan Roast Skate Wing £24
Cavolo Nero, Shrimp, Sauce Vierge

Pork Loin Steak £19
Mustard Mash, Caramelised Apples,
Tarragon Cream

VEGETARIAN

Spinach, Ricotta Linguini £15
Sun blushed Tomato, Walnut Pesto

Wild Mushroom and Herb Risotto £9/£14
Goats Cheese and Watercress

Spinach & Mushroom Wellington £16
Cauliflower, Greens, Sorrell Velouté

SIDES

All at £5 each

Honey & Sesame Roasted Parsnips

Fat Chips, Rosemary Salt

Honey Glazed Chantenay Carrots

Tenderstem Broccoli, Chilli, Almonds

New Potatoes, Garlic & Dill

Rosmary & Thyme Fondant Potato

House Garden Salad

French Fries, Truffle & Parmesan

Please Note: Nuts are often used in our kitchens and allergen information can be provided upon request. Our kitchen team are happy to cater for dietary requirements, please speak to a member of our team who will be happy to assist. Please note that a discretionary 12% Service Charge will automatically be added to your bill.



By The Glass

By the Bottle

Sparkling	125ml		
Taittinger Brut, Champagne N.V.	£14		
Taittinger Prestige Rosé, Champagne N.V.	£18		
Hattingley Valley Classic Reserve N.V.	£13		
Prosecco, Bottega Poeti, Valdobbiadene D.O.C.G	£8		
White	125ml	250ml	BTL
Vinuva Organic Pinot Grigio, Italy	£5	£9	£25
Langhe Chardonnay, Domini Villa Lanata	£6	£11	£31
Marius' Vermentino, M Chapoutier	£6	£11	£31
LeftField Sauvignon Blanc, Nelson NZ	£8	£15	£43
Kleine Zalze Chenin Blanc, South Africa	£7	£13	£37
Red			
Errazuriz Merlot, Curico Valley, Chile	£6	£11	£31
Costieres de Nimes 'La Ciboise'	£7	£13	£37
Paz Malbec, Argentina	£7	£13	£37
Bergerac Rouge, 'T de Thenac'	£8	£15	£43
Rosé			
Crusan Cinsault-Syrah	£5	£9	£25
Vina Real, Rioja Rosado	£7	£13	£37
Cotes de Provence Mirabeau	£8	£15	£43
Port	75ml	BTL	
Grahams 10yo Tawny	£6.5	£60	
Quinto Do Crasto 2014	£9	£85	
Pudding Wine			
Garonelles Sauternes	£5.5	£30	
The Noble Wrinkled Reisling	£5	£28	
Rivesaltes Ambre	£8	£40	
Tokaji Aszu 6 Puttonyos	£12.5	£85	

White

105 Alma Mora Chardonnay, San Juan, Puerto Rico <i>Light, Dry, Flavours of Tropical Fruits</i>	£25
122 Paranga White, Greece <i>Zesty, Flavours of White Peach & Jasmin</i>	£30
137 Chablis, Domaine Vrignaud, Burgundy <i>Fresh, Citrus Notes, Floral Flavours</i>	£55
161 Albarino, Lagar de Carvera, Galicia <i>Structured with High Acidity, Flavours of Stonefruits</i>	£39
145 Pecorino Abruzzo, Bianchi, Grilli, Organic <i>Spicy, Flavours of Vanilla Oak</i>	£60
126 Petaluma Hanlin Hill, Riesling, Clare Valley <i>Floral Notes, Flavours of Citrus Lunch & Stone Fruits</i>	£58
131 Nederberg, Gewurtztraminer, Stellenbosch <i>Notes of Rose, Flavours of Tropical Fruits</i>	£41
135 Gavi Etichetta d'Oro, Piemonte <i>Bright, Rich, Flavours of Green Apple</i>	£44
150 Rioja Blanco Organza, Sierra Cantabria <i>Dry & Creamy with Cedar Notes</i>	£57
156 Chardonnay, Macon Peronne, Domaine du Bicheron, France <i>Fresh & Juicy, Flavours of Nectarine</i>	£25

Red

217 Le Bosq Rouge, France <i>Spicy Notes, Flavours of Cherry</i>	£22
281 Berri Estates Merlot, Australia <i>Spicy Notes, Flavours of Plum & Forest Fruits</i>	£24
213 Hannibal (Blend) Bouchard Finlayson, South Africa <i>Notes of Oak, Flavours of Plum & Strawberry</i>	£65
282 Castillo de Mureva, Organic Tempranillo, Spain <i>Smooth & Well Balanced, Flavours of Cherry & Forest Fruits</i>	£20
236 Nebbiolo, Trentham Estate, Australia <i>Spiced, Flavours of Blackberry & Plum</i>	£37
242 Chateau Musar, Hochar Pere et Fils, Bekaa Valley, Lebanon <i>Oaky with Vanilla Notes, Flavours of Dark Fruits</i>	£65
253 Vidal Reserve Syrah, New Zealand <i>Powerful & Rich, Flavours of Warm Vanilla</i>	£44
257 Domaine De La Coume Du Roy Alma Rouge, France <i>Juicy & Full Bodied, Flavours of Liquorice & Spice</i>	£30
262 Chianti Classico, Tuscany <i>Full Bodies & Crips, Flavours of Leather & Plum</i>	£37
300 Beaujolais-Villages, Mommessin, Burgundy <i>Light & Smooth, Flavours of Summer Fruits</i>	£40

Please Note: Some of our drinks may contain allergens. If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice who will be happy to assist. Please note that a discretionary 12% Service Charge will automatically be added to your bill.