

the garden GRILL

sunday lunch menu

grazing

Bread & hummus (ve) <i>lg, ss, su</i> Campaillou, focaccia, hummus, sourdough	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

small plates

Pastrami cured salmon (sp) <i>(ce, f, d, mu, su)</i> Pickled rainbow chard, garden cabbage sauerkraut, herb crème fraiche	14
Twice-baked Godminster Cheddar souffle (sp) <i>(g, e, d, mu, su)</i> Onion marmalade, crispy onions	12
Wookey hole cheese fritters <i>(ce, e, d, su)</i> Garden corn & chilli relish	7
Wiltshire game, prune & pancette terrine (sp) <i>(ce, g, mu, so, su)</i> Ale chutney, garden pickles, toasted sourdough	12
Chicory & pear salad (ve+) <i>(g, d, mu, su)</i> Yarlington blue cheese, sticky figs, honey dressing, pumpkin seed granola	10/16

we believe great food starts from the ground up - literally.
That's why our culinary philosophy is deeply rooted in
our no-dig kitchen garden. By nurturing the soil and
letting nature do its work, we cultivate fresh, vibrant
produce that shapes every dish we create. This approach
isn't just about growing ingredients; it's about fostering
flavour, sustainability, and a deeper connection to the
food we serve.

mains

Roasted loin of Somerset beef <i>(ce, g, e, d, mu, su)</i> Seasonal garden vegetables, roasties, Yorkshire pudding, red wine jus	26
Sunday sharing board for two <i>(ce, g, e, d, mu, su)</i> Slow cooked shoulder of Wiltshire lamb, roasted loin of Somerset beef, roasted breast of Creedy Carver chicken Seasonal vegetables, Yorkshire pudding, red wine jus	70
Cornish monkfish <i>(ce, f, d, su)</i> Wrapped in dry cured steakly bacon, grilled artichoke hearts, romesco sauce	29
Nut-less nut roast (v) <i>(g, ce, e, d, su)</i> Seasonal garden vegetables, roasties, Yorkshire pudding, veggie gravy	22
Slow cooked shoulder of Wiltshire lamb <i>(ce, g, d, su)</i> Pomme puree, braised garden cabbage, baby onion jus	26

sides

Koffman's fat chips <i>(g)</i>	6
Skinny fries <i>(g)</i>	6
Add truffle & parmesan <i>(g, su)</i>	1
Maple & thyme roasted carrots <i>(d)</i>	7
Cheesy leeks, garden broccoli <i>(ce, d, mu, su)</i>	7
Autumn lettuce salad, cider vinegar <i>(mu, su)</i>	6
Extra Yorkshire pudding <i>(d, e, g)</i>	1

dessert

Banoffee split <i>(e, d, so)</i> Jersey milk soft serve ice cream, caramel & chocolate sauce, marshmallows, roasted white chocolate crumb	12
West Country cheese selection <i>(ce, g, d, su, ss)</i> Garden chutney, grapes, celery, crackers & wafers	15
Caramelised rice pudding <i>(e, d, su)</i> Bramley apple & pear compote, blackcurrant sorbet	10
Chocolate fondant <i>(g, e, so, su, d)</i> Irish coffee cream, honeycomb	12
Mascarpone mouse <i>(g, d, e, su)</i> Honey roasted plums, candied oats	10

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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%